美味(おい)しんぼ

13

雁屋 哲
花咲アキラ

ビッグコミックス好評発売中！

明日(ウィブ)(小池一夫・木村えいじ)……1～5集
紅い芝生（小池一夫・弘兼憲史）……全6巻
ホットDOC（さむらはしめ）……1～10集
魔物語（小池一夫・叶精作）……全17巻
青春の尻尾（小池一夫・平野仁）……全6巻
めぞん一刻（高橋留美子）……全15巻
わたしは真悟（楳図かずお）……全10巻
なぜか笑介（聖日出夫）……1～14集
ぽっけもん（岩重孝）……全14巻
軽井沢シンドローム（たがみよしひさ）……全9巻
傷追い人（小池一夫・池上遼一）……全11巻
瑠璃色ゼネレーション（柳沢きみお）…全7巻
パラダイス通信（神戸さくみ）……全3巻
僚平新事情（六田登）……全2巻
いっかにぶんのいち（むつ利之）……全2巻
かっとび米熊氏（北見けんいち）……全1巻
弐十手物語（小池一夫・神江里見）…1～41集
微熱MY LOVE（村生ミオ）……1～12集
モノクローム・レター（村生ミオ）……全2巻
風のノブ（前川K三）……1～7集
羽なしティンカー・ベル（柳沢きみお）…全3巻
二匹のブル（瀬叩龍・岩重孝）……1～7集
オレの奥さん！（はやせ淳）……全1巻
HARD METAL（松本零士）……1～2集
陶子（篠原とおる）……1～3集
パンツが大好き（よしまさこ）……全1巻
はっぱ64（山本直樹）……全3巻
ぼくの西鉄ライオンズ（長谷川法世）……1集
土佐の一本釣り PART2 純平（青柳裕介）……1～2集
ボギー（やまさき十三 芳谷圭児）……1～2集
冒険してもいい頃（みやすのんき）…1～3集
マドンナ（くじらいいくこ）……1～3集
信長（工藤かずや・池上遼一）……1～2集
極めてかもしだ（山本直樹）……1～2集
博多新聞東京支社（長谷川法世）……1集
AD物語（国友やすゆき）……1集

装丁／海野一雄
カバー・フォト／菊地和男

美味(おい)しんぼ
BIG COMICS
13 激闘鯨合戦
作・雁屋 哲
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小学館
BC1403

BIG COMICS

美味(おい)しんぼ

13

激闘鯨合戦

作・雁屋 哲 画・花咲アキラ

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小学館
BC1403

雁屋 哲 花咲アキラ 著作集

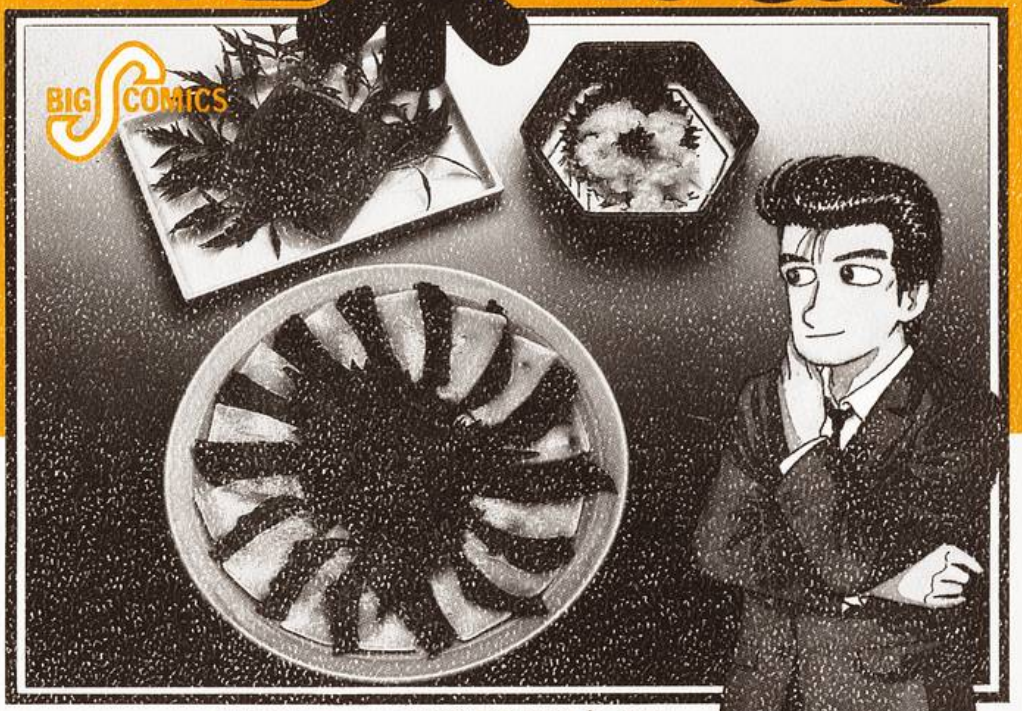
■ ビッグコミックス

美味(おい)しんぼ …… 1～13集発売中

■ ビッグコミックス好評発売中！ ■

カムイ外伝（白土三平）……全20巻
白土三平異色作品集（白土三平）…… 1～18集
のたり松太郎（ちばてつや）…… 1～22集
ホテル（石ノ森章太郎）…… 1～7集
おみやさん（石森章太郎）……全4巻
土佐の一本釣り（青柳裕介）…… 1～25集
陽だまりの樹（手塚治虫）……全11巻
MW〈ムウ〉（手塚治虫）……全3巻
ドン〈極道水滸伝〉（本宮ひろ志）……全3巻
男樹（本宮ひろ志）…… 1～6集
寄席芸人伝（古谷三敏）……全11巻
利平さんとこのおばあちゃん（法月理栄）…… 1～2集
ホテル探偵DOLL（さいとう・たかを）……全3巻
パンドラ（里中満智子）……全3巻
あぶさん（水島新司）…… 1～38集
浮浪雲（ジョージ秋山）…… 1～37集
夕焼けの詩（西岸良平）…… 1～24集
釣りバカ日誌（やまさき十三 北見けんいち）…… 1～20集
愛しのチイパッパ（やまさき十三 北見けんいち）…… 1～16集
人間交差点（矢島正雄・弘兼憲史）…… 1～17集
パイナップルARMY（工藤かずや 高橋慶彦）…… 1～6集
ブルー・ジーン（くじらいいくこ）……全3巻
F〈エフ〉（六田登）…… 1～7集
味いちもんめ（あべ善太 魔田よしみ）…… 1～3集
あどりぶシネ倶楽部（細野不二彦）……全1巻
キスより簡単（石坂啓）……全6巻
ミセスKに伝言（神戸さくみ）…… 全1巻
Cryingフリーマン（小池一夫・池上遼一）…… 1～6集
男の自画像（柳沢きみお）…… 1～3集
マネー・ハンター（玄太郎）…… 1～3集
総務部総務課山口六平太（林律雄 高井研一郎）…… 1～3集
妻をめとらば（柳沢きみお）…… 1～4集
YAWARA！（浦沢直樹）…… 1～3集
神の左手悪魔の右手（楳図かずお）…… 1～3集
BROTHERS（小池一夫・叶精作）…… 1～3集
踊る警官（浦沢直樹）……全1巻
ALICE12（新谷かおる）……全1巻
くどき屋ジョー（ジョージ秋山）…… 1集
スローニン（吉田聡）…… 1～2集

美味しんぼ



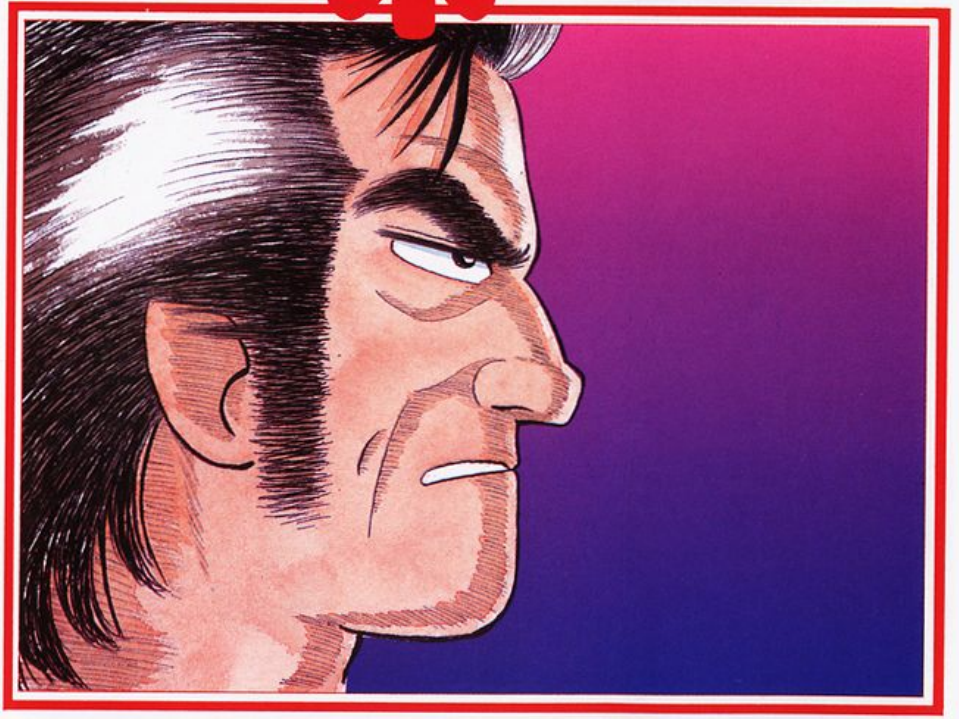
⑬激闘鯨合戦

作・雁屋 哲
画・花咲アキラ

13 激闘鯨合戦

■鯨を使った料理。写真上より尾の身の刺身、さらし鯨、鯨赤肉の寒天よせ胡麻酢かけ。裏表紙写真は、心臓、百ひろ(腸)、腎臓、胃袋、食道、睾丸、のどぼとけなどの盛り込み。調理は、新宿「樽一」(☎03−208−9772)先付からデザートまで11品の鯨のフルコースが、8000円前後で味わえる。2日前までに予約が必要。

美味(おい)しんぼ



美味(おい)しんぼ

13 激闘鯨合戦

第1話 激闘鯨合戦(1)……3
第2話 激闘鯨合戦(2)……27
第3話 激闘鯨合戦(3)……49
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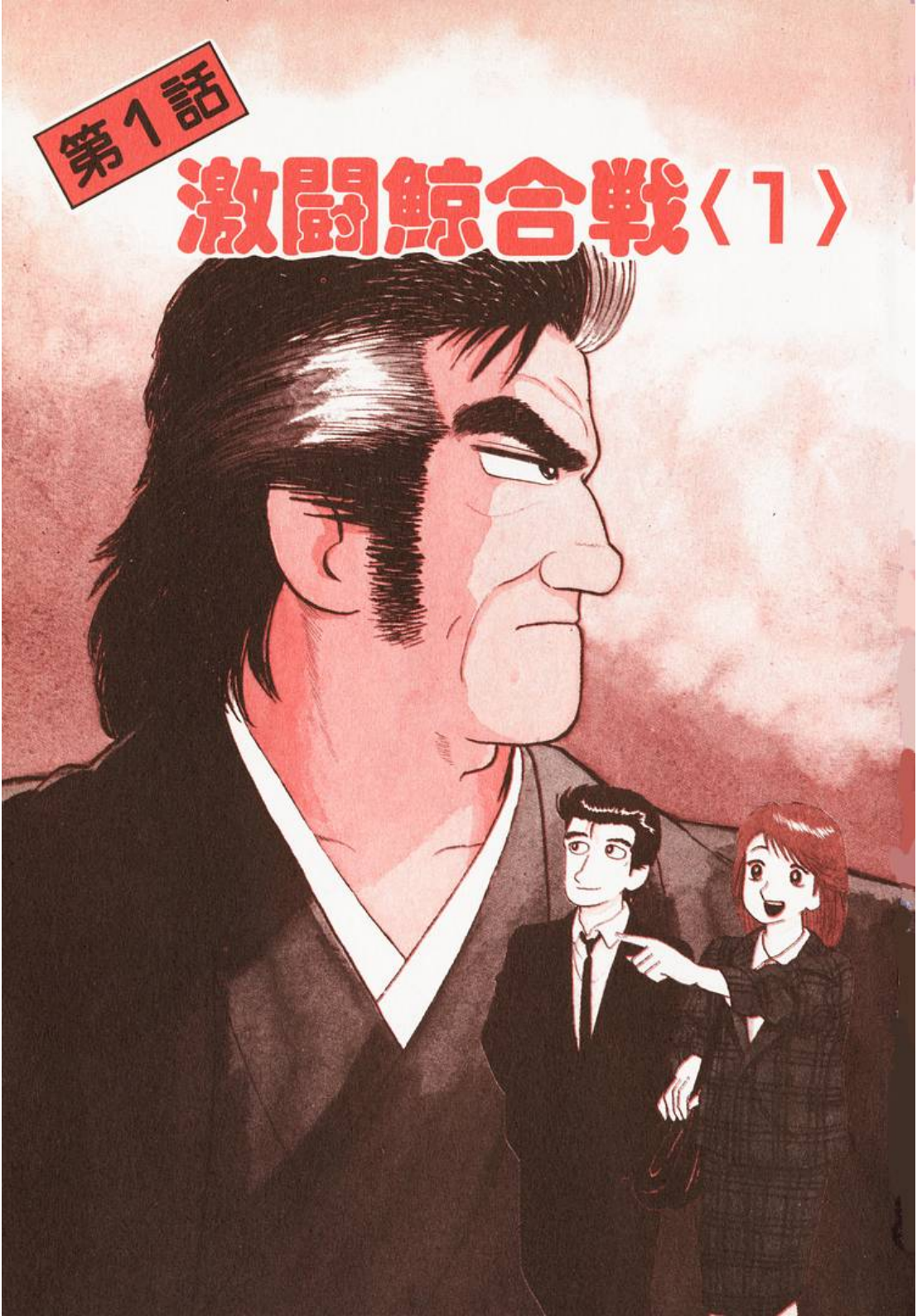
第6話 料理と絵ごころ……107
第7話 柔らかい酢……127
第8話 涼風そうめん……153
第9話 あわび尽(づく)し……173
第10話 にんにくパワー……193

第1話

激闘鯨合戦〈1〉



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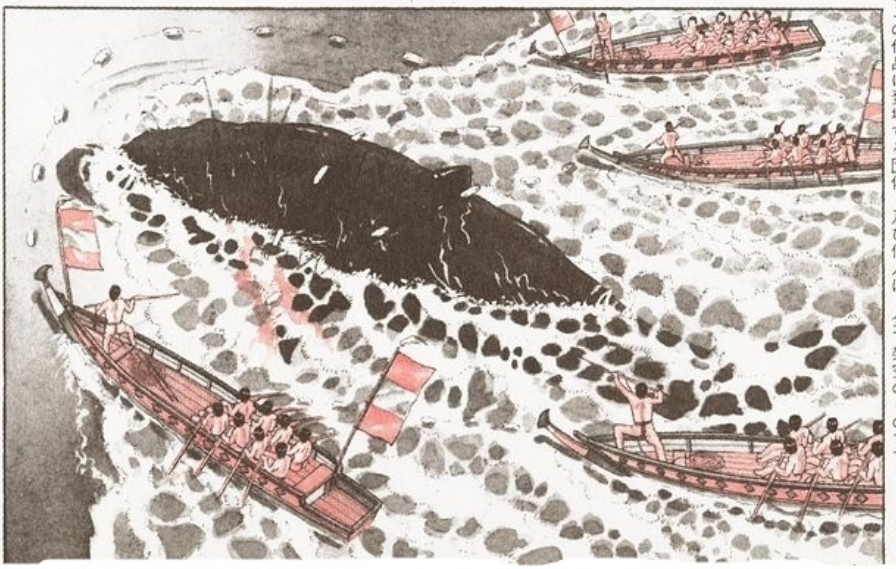
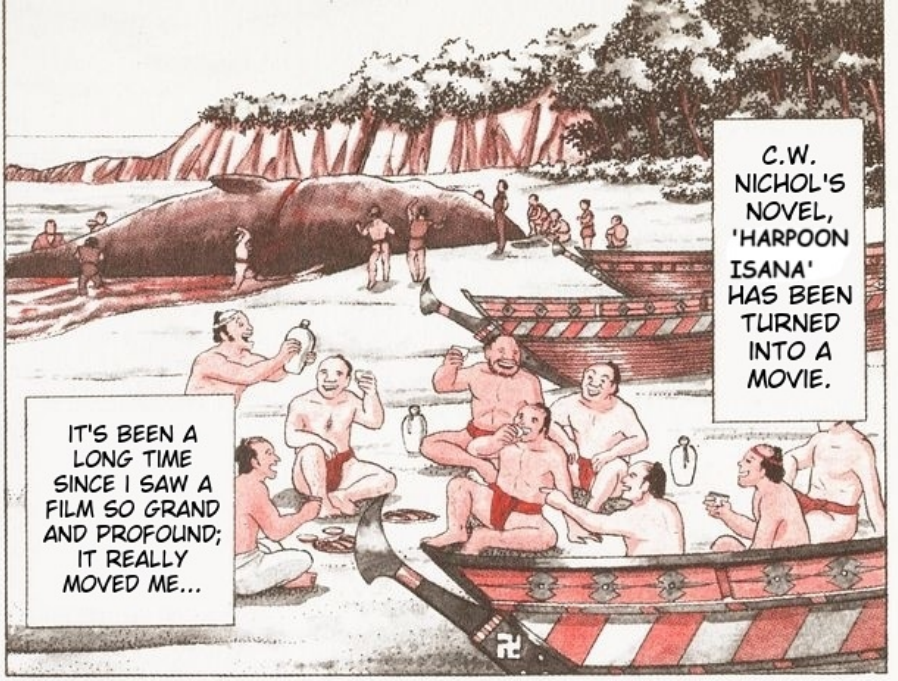
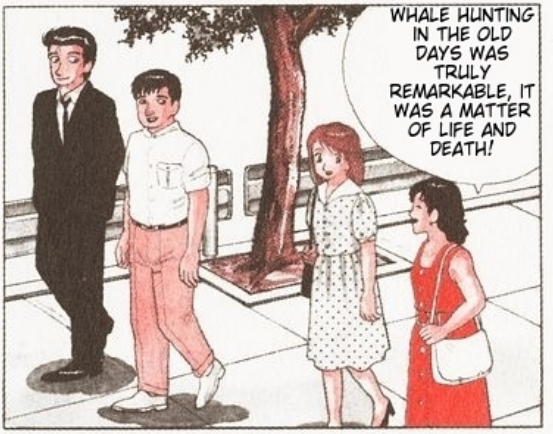


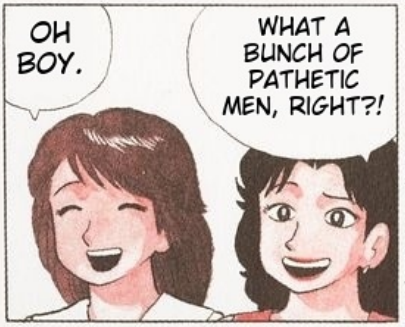
●この作品に登場する団体、及び個人は、全て架空のものです。


C.W. NICHOL'S NOVEL, 'HARPOON ISANA' HAS BEEN TURNED INTO A MOVIE.
IT'S BEEN A LONG TIME SINCE I SAW A FILM SO GRAND AND PROFOUND; IT REALLY MOVED ME...

JUST LIKE HOW SAMURAI ADORNED THEIR ARMOR AND HELMETS.
AND THE SHIP IS SIMPLY STUNNING, TOO!


WHALE HUNTING IN THE OLD DAYS WAS TRULY REMARKABLE, IT WAS A MATTER OF LIFE AND DEATH!

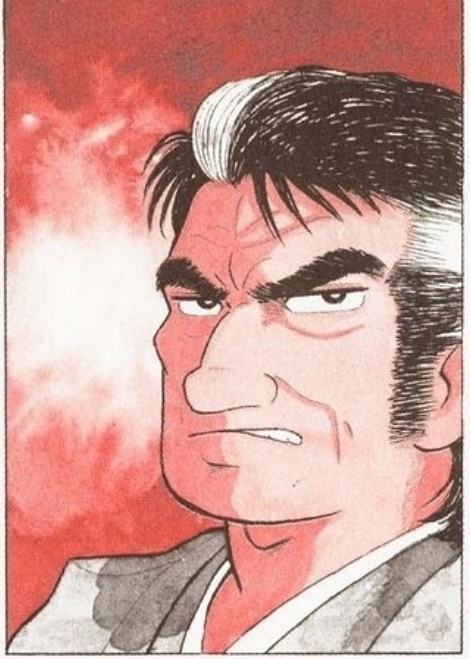
4


OH BOY.
WHAT A BUNCH OF PATHETIC MEN, RIGHT?!

THAT'S TRUE; I COULD NEVER DO SOMETHING LIKE THAT.
BUT WOW, HARPOONING TAKES INCREDIBLE COURAGE! TO CHARGE AT A WHALE WITH JUST YOUR BODY IS SOMETHING ELSE!

DELICIOUSNESS AWAITS!

5



AH!

OH, YAMAOKA-SAN!

PLEASE, TAKE A SEAT! IT'S BUSTLING TODAY, AND THIS IS THE ONLY SPOT AVAILABLE.
AH, THAT'S PERFECTLY FINE.

7 *'THE FRIEND OF AMITANI, TWO GENERATIONS OF A BEEF HOTPOT ESTABLISHMENT. VOLUME 3: THE TASTE OF BEEF HOTPOT'

THE SCENT OF WHALE FAT STILL LINGERS...
I LOVE THAT IT'S NOT OVERLY PROCESSED.
O-O-O-O-O-O-OH, OH MY GOODNESS, THIS WHALE HAS SOME SKIN STILL ATTACHED.
IT HAS A CRISP BITE, AND THE FLAVOR IS RICH AND DEEP.
HYAKUHIRO IS LIKE THE INTESTINES, EITHER DRIED OR BOILED!
BUT I REALLY LIKE IT!!
PEOPLE WHO DISLIKE WHALE TEND TO SHY AWAY FROM THIS SMELL!
OH, THIS SASHIMI IS FROZEN!
IT LOOKS POSITIVELY AMAZING!
THIS MARBLED PART IS SASHIMI FROM THE TAIL-IT'S THE MOST DELICIOUS CUT OF THE WHALE.
8
IN TOKYO, IT'S HARD TO FIND FRESH WHALE MEAT, YOU KNOW.

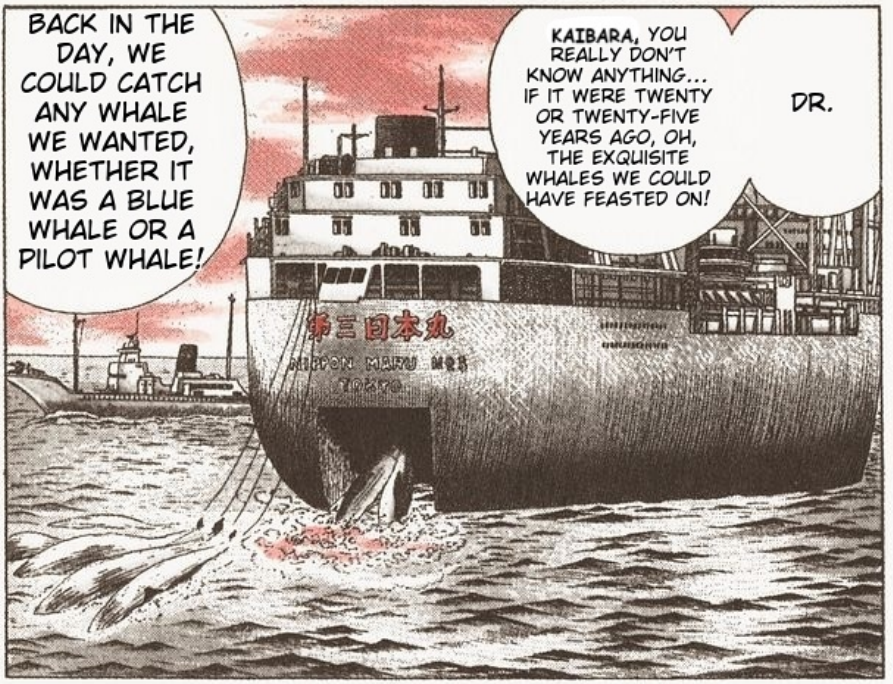
HOW COULD ANYONE POSSIBLY EAT THIS?!
WHAT ON EARTH IS THIS SASHIMI?!

BUT YOUR FATHER WOULD NEVER SERVE SUCH AWFUL SASHIMI TO A GUEST!
I'VE KNOWN THIS PLACE SINCE YOUR FATHER'S TIME.
SIR, I-I MEAN, THAT IS...

W-WELL... KAIBARA-SENSEI, IS THERE SOMETHING WRONG WITH IT...?

THIS SASHIMI IS SO BAD, I CAN'T EVEN EAT IT!
WRONG? WHAT ON EARTH ARE YOU TALKING ABOUT?!

WELL, WHAT A PREDICAMENT...
LET'S GO HOME, KYOGOKU-SAN! THIS IS SIMPLY NOT WORTH EATING!
TO SELL SOMETHING LIKE THIS, CLAIMING IT'S WHALE TAIL SASHIMI, IS NOTHING SHORT OF A DECEITFUL OUTRAGE!
THOSE WHO CAN'T EAT A THING ARE THE ONES WHO ARE A SOLID MASS OF IGNORANCE AND ARROGANCE.
HMPH.
10
HEARING HIM SLANDERED LIKE THAT AND STAYING SILENT WOULD TARNISH MY HONOR!
ALLOW ME TO SPEAK! THE OWNER, ASHINO-SAN, HAS BEEN A FAMILY FRIEND SINCE MY FATHER'S TIME.
WHAT?! WHAT DO YOU MEAN?!
OH, NOT AGAIN...


BACK IN THE DAY, WE COULD CATCH ANY WHALE WE WANTED, WHETHER IT WAS A BLUE WHALE OR A PILOT WHALE!
KAIBARA, YOU REALLY DON'T KNOW ANYTHING... IF IT WERE TWENTY OR TWENTY-FIVE YEARS AGO, OH, THE EXQUISITE WHALES WE COULD HAVE FEASTED ON!
DR.
第三日本丸
NIPPON MARU
TOKYO

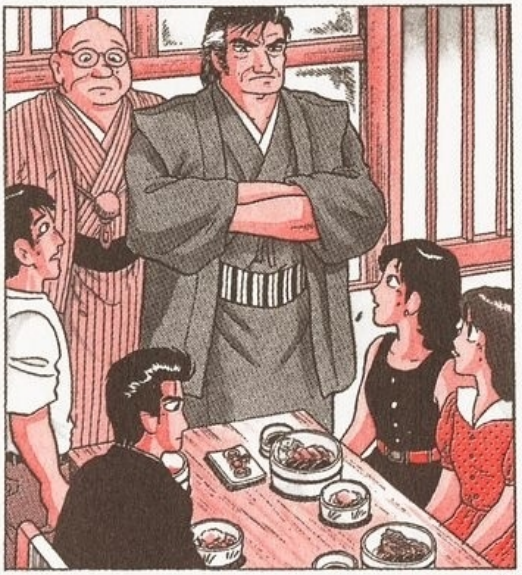
TO COMPLAIN ABOUT NOT BEING ABLE TO SAVOR DELICIOUS WHALES LIKE IN THE OLD DAYS, WHILE REMAINING BLISSFULLY IGNORANT, IS NOTHING SHORT OF ARROGANCE!
BUT TIMES HAVE CHANGED; NOW THERE ARE STRICT LIMITS ON BOTH THE TYPES AND NUMBERS OF WHALES WE CAN CATCH.

...HMPH, YOU DIDN'T KNOW THAT, DID YOU?
JUST A MOMENT...

LIMITS ON THE TYPES AND NUMBERS OF WHALES YOU CAN CATCH?!

WHAT DO YOU MEAN?
THE ONLY WHALE SPECIES THAT CAN BE LEGALLY HUNTED ARE SPERM WHALES AND A COUPLE OF OTHERS, AND THEIR NUMBERS ARE LESS THAN A TENTH OF WHAT THEY USED TO BE!
I CAN'T SAY FOR SURE, BUT CURRENTLY,
ASIDE FROM COASTAL WHALING, ALL WHALING HAS BEEN COMPLETELY BANNED.
THIS YEAR, JAPAN IS...
NO, WAIT, MITANI-SAN, THAT'S NOT IT...
AND AT THIS RATE, EVEN THAT COASTAL WHALING WILL BE PROHIBITED COME NEXT MARCH.
HUH?!?
12
SO SOON, WE WON'T BE ABLE TO EAT WHALES AT ALL?!
WHAT DO YOU MEAN?!

DELICIOUSNESS AWAITS!



13

ガラッ
鯨を殺すな!
捕鯨をやるな!

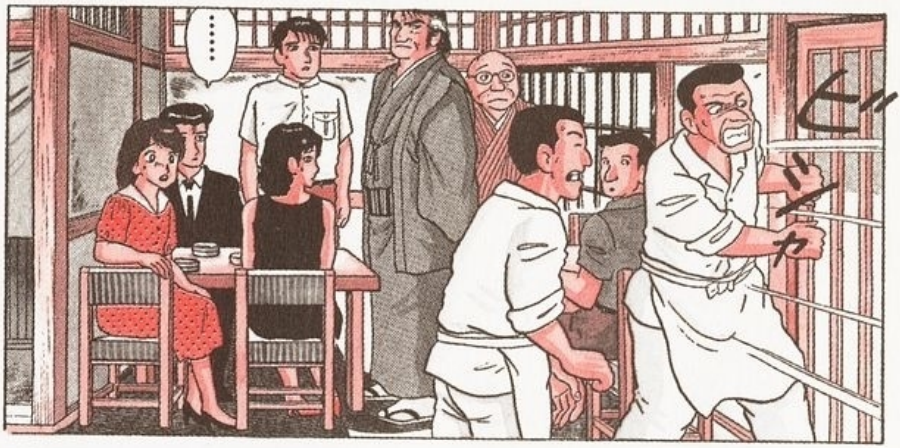
WHALES ARE THE SECOND SMARTEST CREATURES ON EARTH, RIGHT AFTER HUMANS!
SAVE THE WHALES!!
鯨を食べるのは
野蛮人!!
LET'S STOP KILLING WHALES!!
WHALES ARE WISE ANIMALS, LIKE FATHERS AND SAGE!

EATING WHALES IS A SIGN OF BARBARISM!!

W-WHAT ARE THOSE PEOPLE... HUH?!
WE'RE A GROUP OPPOSING WHALING.

DELICIOUS!

OH! IT'S MR. YAMAOKA AND MS. YUKO!
OH MY! IT'S JEFF!
JEFF, WHAT ON EARTH ARE YOU DOING?!
I'M CALLING THE POLICE!
GET OUT OF HERE, YOU'RE RUINING MY BUSINESS!!
MR. YAMAOKA! YOU ACTUALLY EAT WHALE?!
I CAN'T BELIEVE A PERSON LIKE YOU EXISTS!
JEFF...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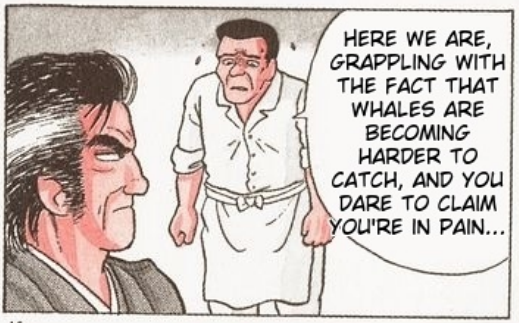
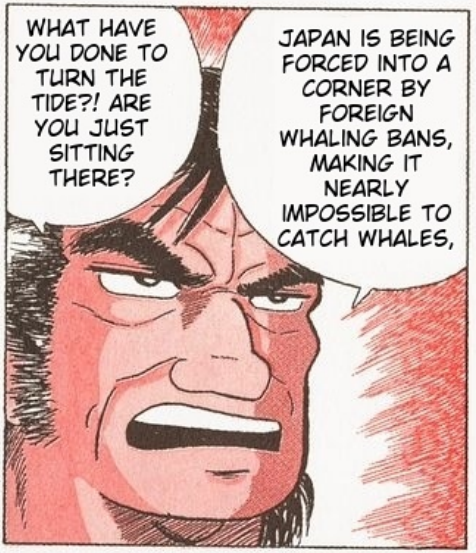

HERE WE ARE, GRAPPLING WITH THE FACT THAT WHALES ARE BECOMING HARDER TO CATCH, AND YOU DARE TO CLAIM YOU'RE IN PAIN...

THOSE FOLKS, THEY SOMETIMES COME BARGING IN LIKE THAT.
DAMN IT...

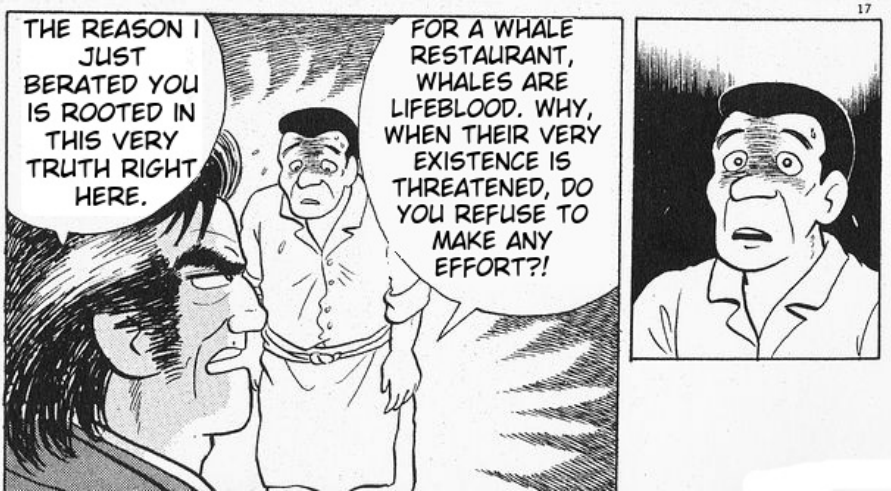
16

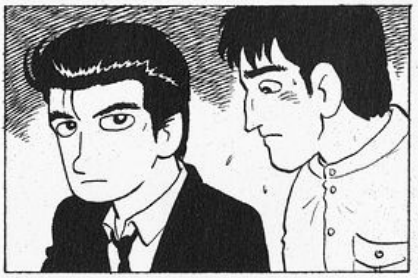

WHAT HAVE YOU DONE TO TURN THE TIDE?! ARE YOU JUST SITTING THERE?
JAPAN IS BEING FORCED INTO A CORNER BY FOREIGN WHALING BANS, MAKING IT NEARLY IMPOSSIBLE TO CATCH WHALES,

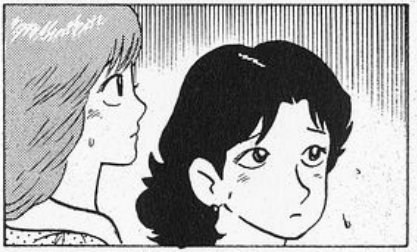
ARE YOU EVEN PUTTING IN THE EFFORT TO SAY YOU'RE SUFFERING?
AND YOU CALL THAT SUFFERING?! WHAT A JOKE!

HUH?

A POWERLESS INDIVIDUAL LIKE ME CAN'T DO A THING, NO MATTER HOW HARD I TRY!!
IT'S A PACT MADE BETWEEN NATIONS!
W-WAIT... WHAT EXACTLY CAN I DO ABOUT IT?
IT ALL STARTED WITH JUST A HANDFUL OF PEOPLE, YET IT IGNITED A MOVEMENT THAT SWEPT ACROSS THE GLOBE TOWARDS A WHALING BAN.
THEY ARE THE VERY ONES WHO CREATED THE CATALYST THAT PUSHED JAPAN TOWARDS A WHALING BAN!
SAVE THE WHALE
WHAT'S MORE, THE SPARK OF THAT MOVEMENT CAME FROM AN ORDINARY YOUNG MAN, NAMELESS AND POWERLESS, JUST LIKE SO MANY OF US.
TO ASK SOMEONE TO SURPASS THE LIMITS OF INDIVIDUAL CAPABILITY IS JUST CRUEL.
THAT COULDN'T BE MORE ACCURATE.
DO YOU KNOW ANYTHING ABOUT THE GROUP THAT JUST APPEARED?!


THE REASON I JUST BERATED YOU IS ROOTED IN THIS VERY TRUTH RIGHT HERE.
FOR A WHALE RESTAURANT, WHALES ARE LIFEBLOOD. WHY, WHEN THEIR VERY EXISTENCE IS THREATENED, DO YOU REFUSE TO MAKE ANY EFFORT?!





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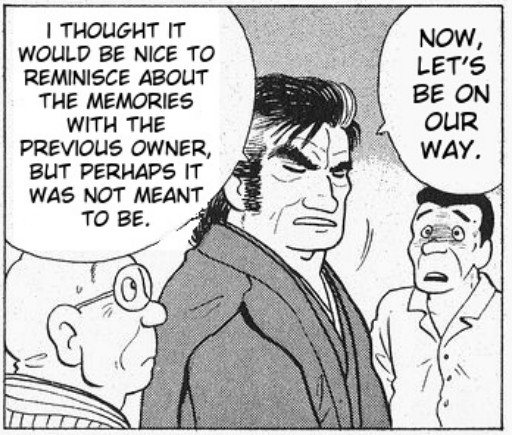


*TL NOTE: I'M GONNA TRY AND BE REALLY PATIENT ABOUT THIS AND NOT INSERT MY OWN VIEWS, BUT WE'RE THE ONES WHO ARE SELFISH? NOT THE NATION THAT WAS HUNTING BLUE WHALES TO THE POINT OF NEAR EXTINCTION?

HE SHOUTED THAT HE COULDN'T EAT SUCH SASHIMI TO EXPRESS MY FURY AT THE SHOPKEEPER'S APATHY.

YOU'RE RIGHT, JUST LIKE MASTER KAIBARA SAID...
MASTER KAIBARA COMPLETELY OUTSMARTED US.

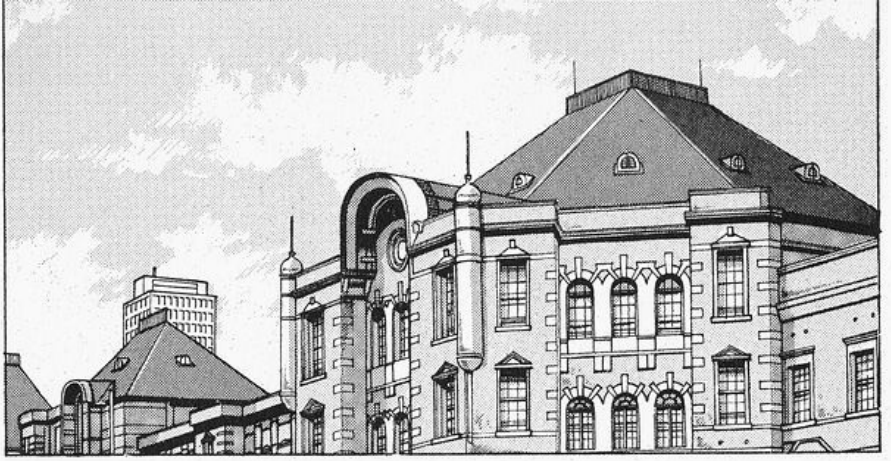
THERE'S NO WAY WE, AS NAMELESS YOUTHS, CAN'T TURN THE TIDE...
THE WHALING BAN MOVEMENT STARTED BY AN UNKNOWN YOUTH,

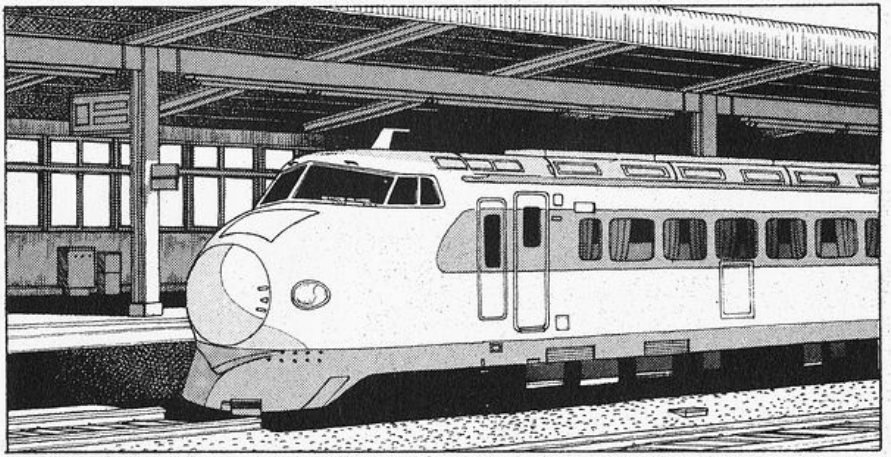
WE'VE BEEN WORRIED ABOUT WHALING BANS TOO, YET WE'VE DONE NOTHING AT ALL...
IT'S NOT JUST THE SHOPKEEPER.

19

I'M IN THIS WITH YOU!
I CAN'T JUST STAND BY AND DO NOTHING!!
AFTER BEING CALLED OUT BY THE GREAT KAIBARA YUZAN, I CAN'T JUST BACK DOWN.
WE'LL SHOW WHAT WE CAN DO TO OVERTURN THE WHALING BAN!!
IT'S SOMETHING VITAL TO JAPAN'S CULINARY HERITAGE!
LET'S DO THIS!

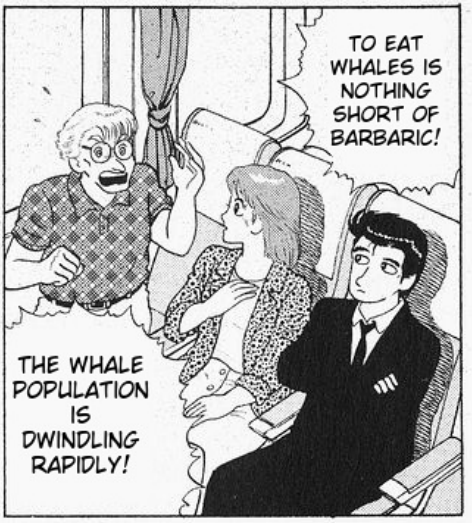
GOURMET ADVENTURES 13!





22

THERE ARE SO MANY OTHER DELICIOUS OPTIONS OUT THERE!
WHALES ARE THE SMARTEST CREATURES AFTER HUMANS! HOW COULD ANYONE EVEN THINK OF KILLING THEM?


TO EAT WHALES IS NOTHING SHORT OF BARBARIC!
THE WHALE POPULATION IS DWINDLING RAPIDLY!

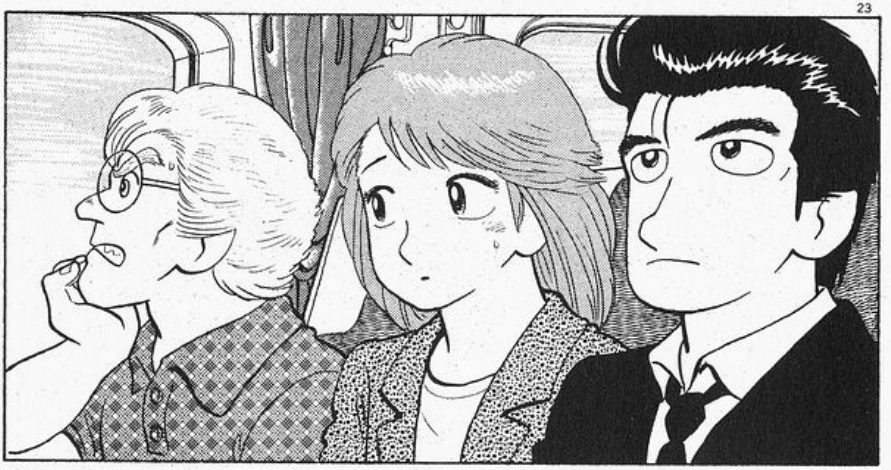
THEN, TO KICK THINGS OFF, I'M DETERMINED TO PERSUADE YOU NO MATTER WHAT!
SAVE THE WHALE
鯨も救え!!
鯨を食べるのは野蛮人!!
捕鯨
ゆるす
JEFF... EVERYONE IN THE ANTI-WHALING MOVEMENT SAYS THE SAME THING AS YOU, YOU KNOW.

WELL, ANYWAY, LET'S HEAD OVER TO KANSAI.

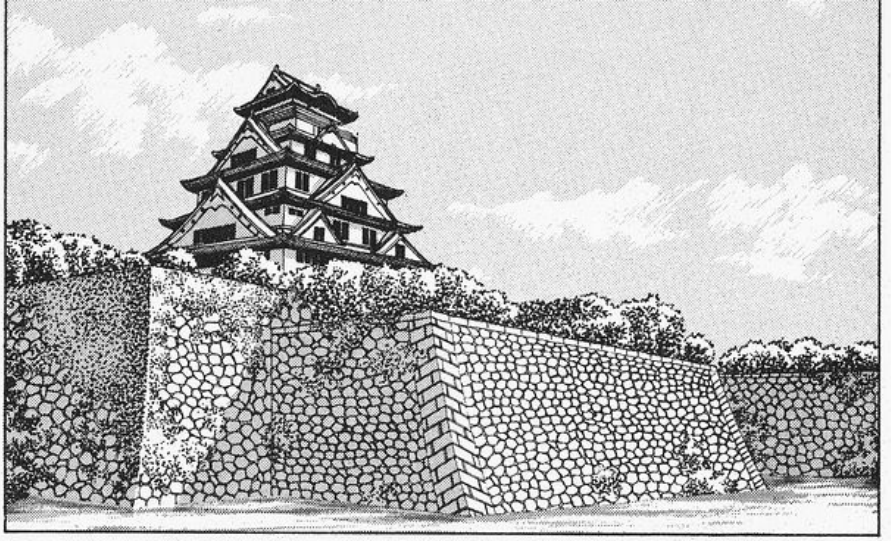
I WILL NEVER CHANGE MY STANCE AGAINST WHALING, NOT FOR ANYTHING!!
ARE YOU KIDDING ME!!

YAMAOKA-SAN... DO YOU REALLY THINK YOU CAN CONVINCE JEFF...?

23



第1話 激闘鯨合戦〈2〉

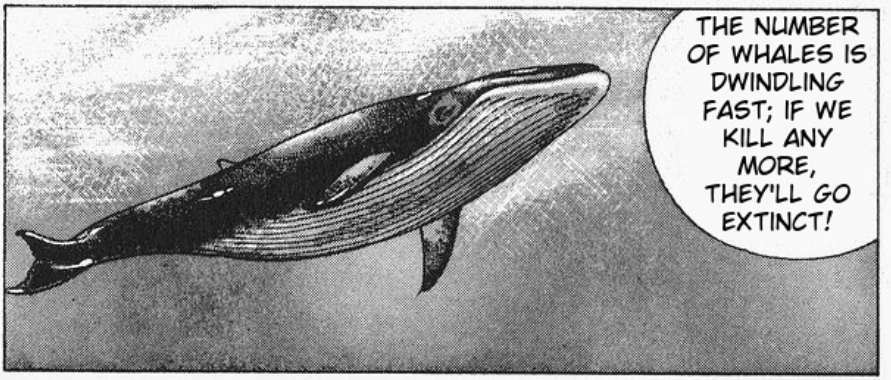


WE MUST PROTECT THE WHALES!
KILLING WHALES IS A BARBARIC ACT!!

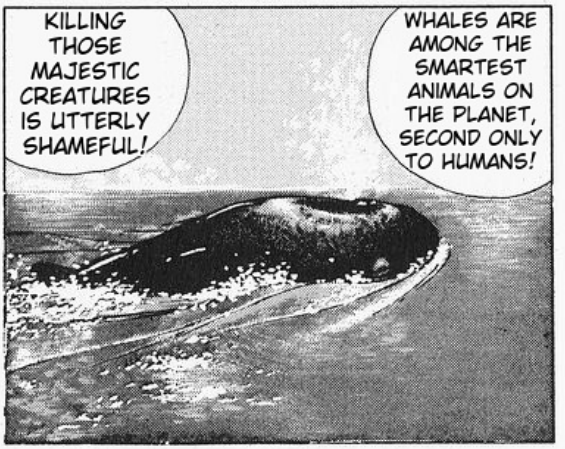
ABSOLUTELY.
OH, SO YOU'RE AGAINST WHALING, JEFF?

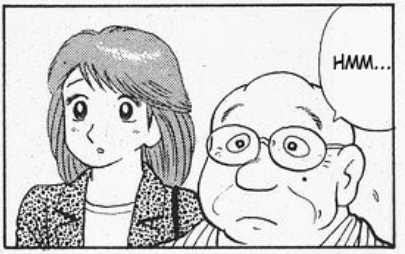
HMM, I SEE...

2


THE NUMBER OF WHALES IS DWINDLING FAST; IF WE KILL ANY MORE, THEY'LL GO EXTINCT!

THE GOURMET!





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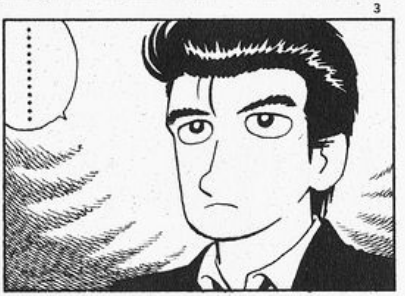
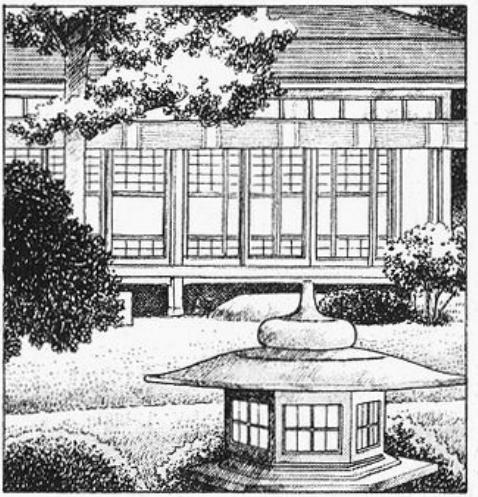
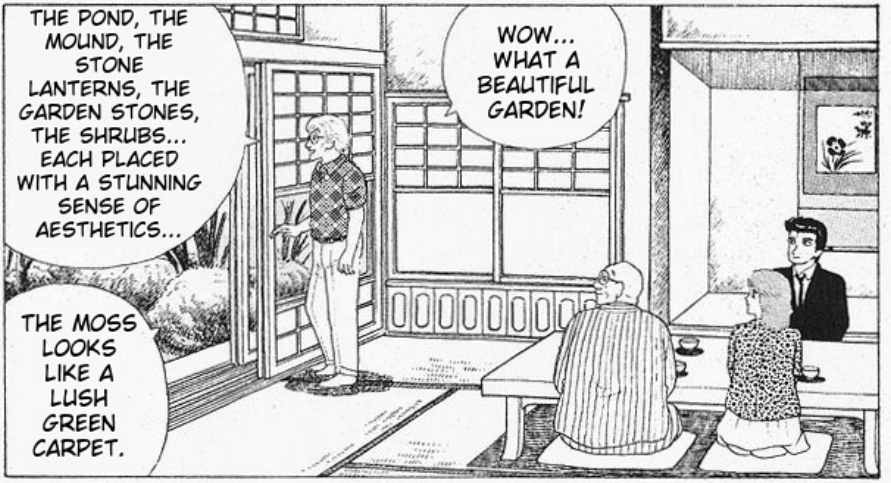
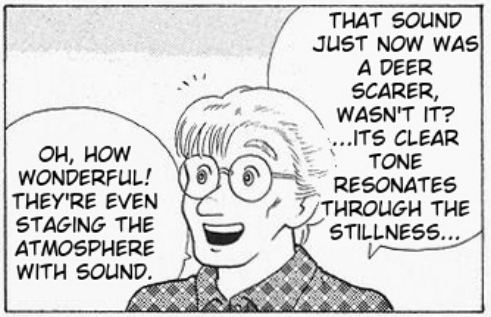


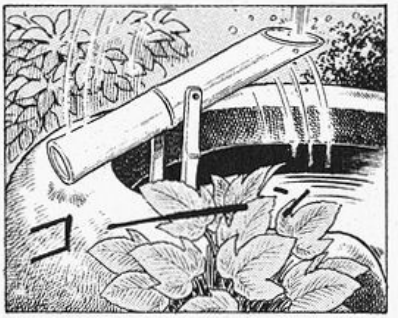
*TL NOTE: THIS WAS SAID A COUPLE OF TIMES IN THE LAST CHAPTER AS WELL, BUT WHALES ARE NOT THE SECOND SMARTEST CREATURE AFTER HUMANS. THAT WOULD BE EITHER CHIMPS OR DOLPHINS...



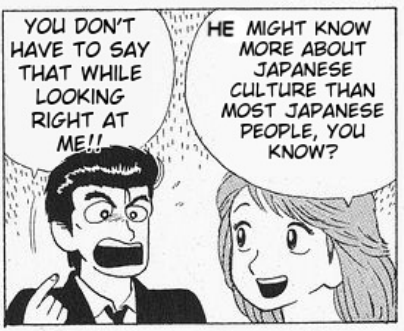

THE POND, THE MOUND, THE STONE LANTERNS, THE GARDEN STONES, THE SHRUBS... EACH PLACED WITH A STUNNING SENSE OF AESTHETICS...
WOW... WHAT A BEAUTIFUL GARDEN!
THE MOSS LOOKS LIKE A LUSH GREEN CARPET.

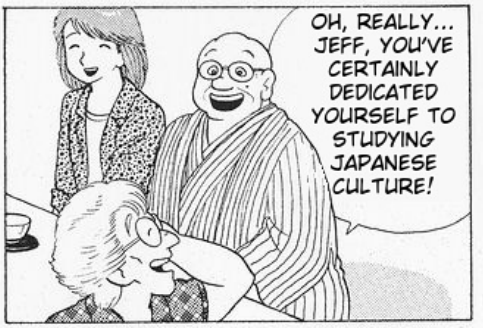
4


THAT SOUND JUST NOW WAS A DEER SCARER, WASN'T IT? ...ITS CLEAR TONE RESONATES THROUGH THE STILLNESS...
OH, HOW WONDERFUL! THEY'RE EVEN STAGING THE ATMOSPHERE WITH SOUND.



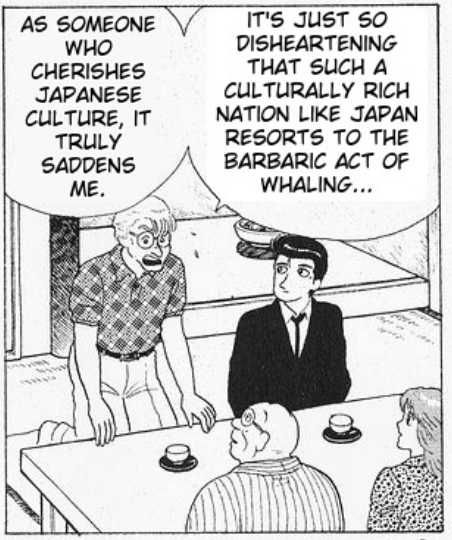
DELICIOUS!

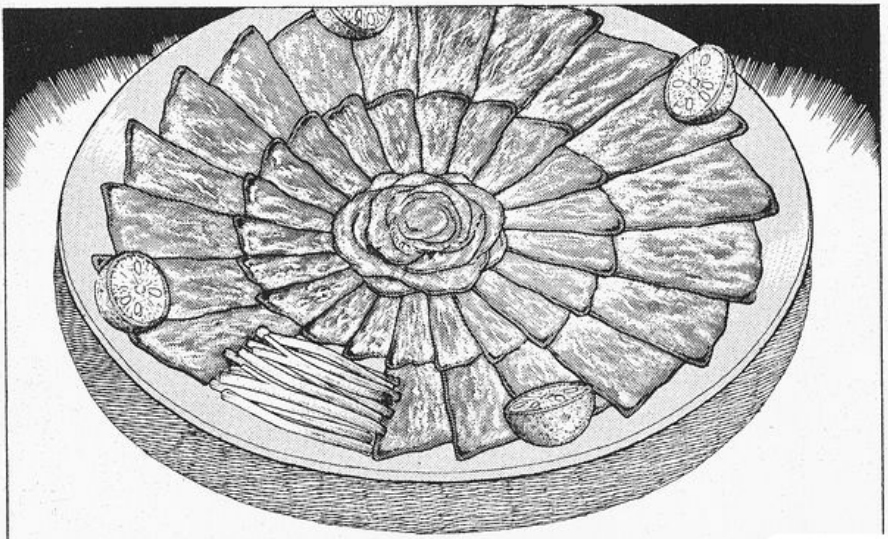

YOU DON'T HAVE TO SAY THAT WHILE LOOKING RIGHT AT ME!!
HE MIGHT KNOW MORE ABOUT JAPANESE CULTURE THAN MOST JAPANESE PEOPLE, YOU KNOW?


OH, REALLY... JEFF, YOU'VE CERTAINLY DEDICATED YOURSELF TO STUDYING JAPANESE CULTURE!

WELL THEN, LET'S TAKE OUR TIME CHATTING WHILE WE ENJOY THIS MEAL.

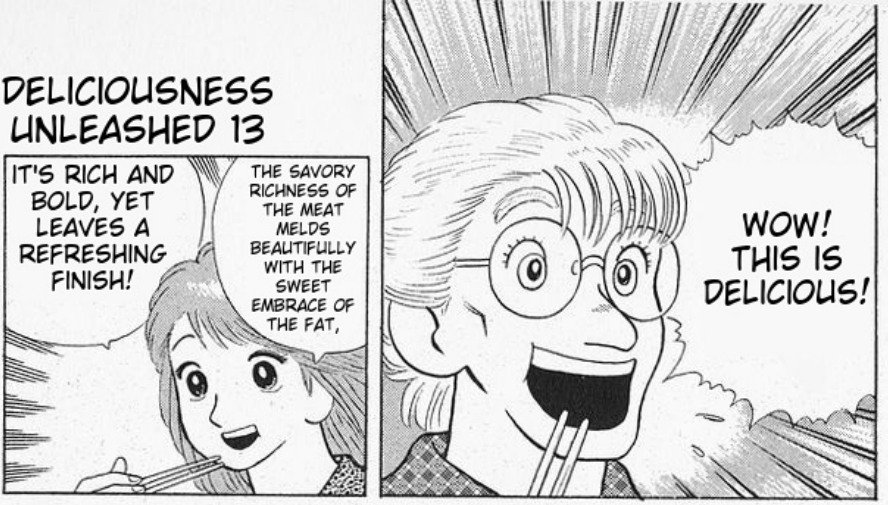
THANK YOU FOR YOUR PATIENCE!

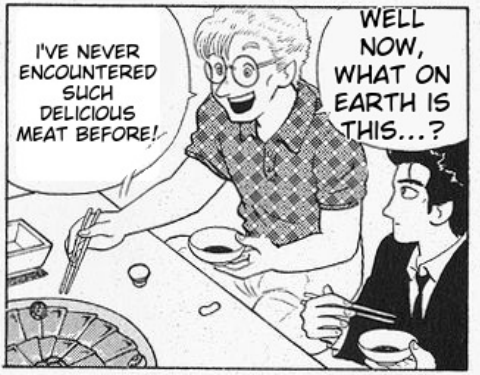

AS SOMEONE WHO CHERISHES JAPANESE CULTURE, IT TRULY SADDENS ME.
IT'S JUST SO DISHEARTENING THAT SUCH A CULTURALLY RICH NATION LIKE JAPAN RESORTS TO THE BARBARIC ACT OF WHALING...

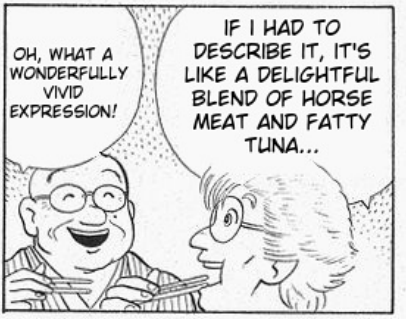


JUST LIKE THIS, WE SQUEEZE IN SOME SOY SAUCE WITH GRATED DAIKON AND A SPLASH OF KABOSU JUICE BEFORE DIVING IN...
LOOK AT THAT VIBRANT RED MEAT, MARBLED WITH FAT LIKE A WORK OF ART!
WOW! THIS SASHIMI IS ABSOLUTELY STUNNING!!
WRAP THE SASHIMI IN SOME CHIVES AND DIP IT IN THE SAUCE.
BUT WHAT KIND OF SASHIMI IS THIS, ANYWAY?
OH WOW, IT LOOKS LIKE A BLOWFISH...
THIS WAY OF EATING IT IS THE ABSOLUTE BEST!
6
HMM? ALRIGHT THEN!
JEFF, YOU'RE PRACTICALLY A CHEF YOURSELF, SO WHY DON'T YOU GIVE IT A SHOT?
WELL, THAT'S...

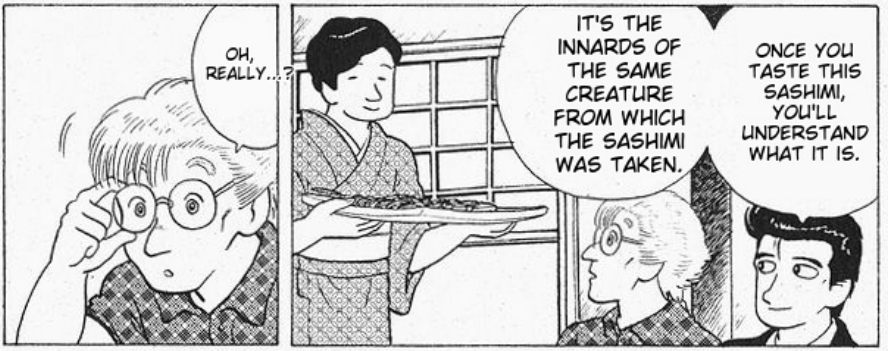
DELICIOUSNESS UNLEASHED 13

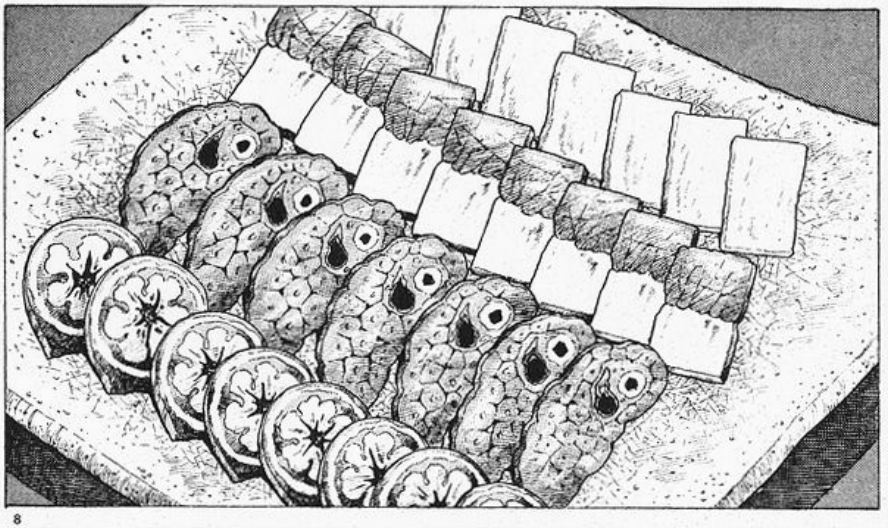






 *TL NOTE: WE ALL KNOW WHERE THIS IS GOING... BUT I WANT TO POINT OUT THAT FOR MOST AMERICANS SUCH AS JEFF, HORSE MEAT IS ALSO VERY TABOO...


OH, REALLY...?
IT'S THE INNARDS OF THE SAME CREATURE FROM WHICH THE SASHIMI WAS TAKEN.
ONCE YOU TASTE THIS SASHIMI, YOU'LL UNDERSTAND WHAT IT IS.



8

THIS HAS A FANTASTIC FLAVOR! THE TEXTURE AND CRUNCH REMIND ME OF THE BEEF TRIPE I HAD IN CHINESE CUISINE...
YOU'RE NOT FAR OFF; THAT'S ACTUALLY INTESTINE.

IT KIND OF LOOKS LIKE A SAUSAGE, THOUGH...

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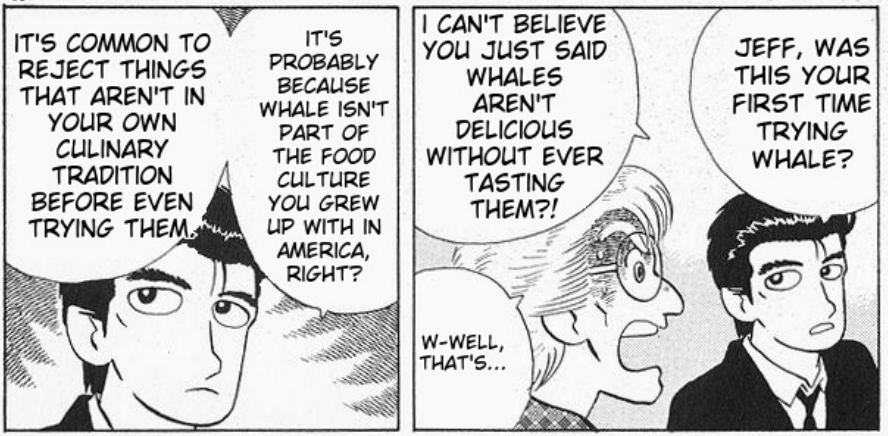
WHEN ALIVE, IT WAS OVER 15 CENTIMETERS IN DIAMETER...
WHETHER IT'S STEAMING OR BOILING, IT'S SHRUNK QUITE A BIT, SO IF WE FACTOR THAT IN...
THIS IS THE INTESTINE?!
AN ELEPHANT... OR MAYBE...
HORSES... COWS... NO, SOMETHING EVEN LARGER...!
CREATURES WITH SUCH THICK INTESTINES WOULD BE...
9
YES... THIS IS A WHALE.
N-NO WAY...?!

IT'S TOTALLY UNFAIR TO MAKE ME EAT WHALE WHEN I'M AGAINST WHALING!
THAT'S OUTRAGEOUS! ABSOLUTELY OUTRAGEOUS! THIS MUST BE SOME KIND OF CONSPIRACY!
HOW COULD YOU STOOP TO SUCH DIRTY TRICKS?!
YAMAOKA-SAN! I CAN'T BELIEVE I'VE LOST FAITH IN YOU!

10


IT'S COMMON TO REJECT THINGS THAT AREN'T IN YOUR OWN CULINARY TRADITION BEFORE EVEN TRYING THEM.
IT'S PROBABLY BECAUSE WHALE ISN'T PART OF THE FOOD CULTURE YOU GREW UP WITH IN AMERICA, RIGHT?
I CAN'T BELIEVE YOU JUST SAID WHALES AREN'T DELICIOUS WITHOUT EVER TASTING THEM?!
JEFF, WAS THIS YOUR FIRST TIME TRYING WHALE?
W-WELL, THAT'S...

DELICIOUS!

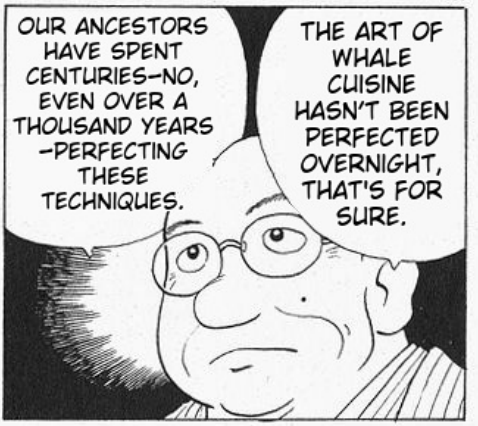
UGH...
TO LABEL OTHER NATIONS' CULINARY TRADITIONS AS 'SAVAGE' SIMPLY BECAUSE THEY DIFFER FROM OUR OWN? NOW, THAT'S THE REAL SAVAGERY!

WE'VE DELVED DEEP INTO UNDERSTANDING THE WHALE, EXPLORING EVERY AVENUE TO SAVOR ITS FLAVORS.
EXACTLY! JUST TAKE A LOOK AT THIS SASHIMI AND THE OTHER DELICACIES WE HAVE.

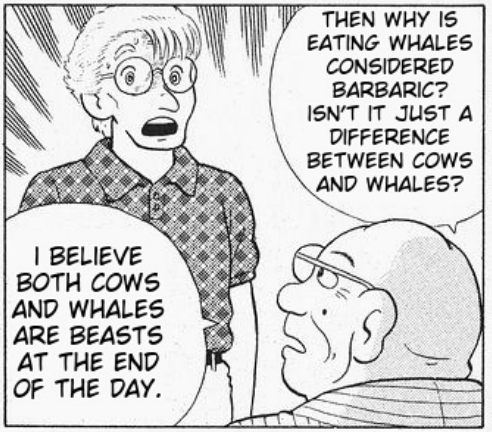
EATING WHALE IS A PART OF JAPANESE CULTURE, YOU KNOW!
HEY, JEFF! IF YOU HAVE A FONDNESS FOR JAPANESE CULTURE, LET ME SHARE SOMETHING WITH YOU.

A PART OF JAPANESE CULTURE...?

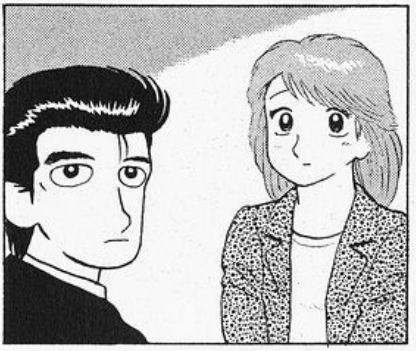
.....


OUR ANCESTORS HAVE SPENT CENTURIES—NO, EVEN OVER A THOUSAND YEARS—PERFECTING THESE TECHNIQUES.
THE ART OF WHALE CUISINE HASN'T BEEN PERFECTED OVERNIGHT, THAT'S FOR SURE.

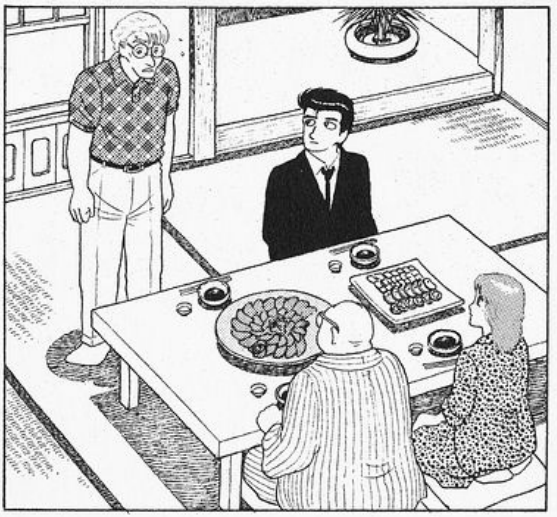
*TL NOTE: OVERLOOKING THE FACT THAT LAMB, BEEF, AND PORK HAVE NEVER BEEN ENDANGERED...


THEN WHY IS EATING WHALES CONSIDERED BARBARIC? ISN'T IT JUST A DIFFERENCE BETWEEN COWS AND WHALES?
I BELIEVE BOTH COWS AND WHALES ARE BEASTS AT THE END OF THE DAY.

YEAH, YOU'RE ABSOLUTELY RIGHT.



THAT'S...
UGH...! WELL, THAT'S...



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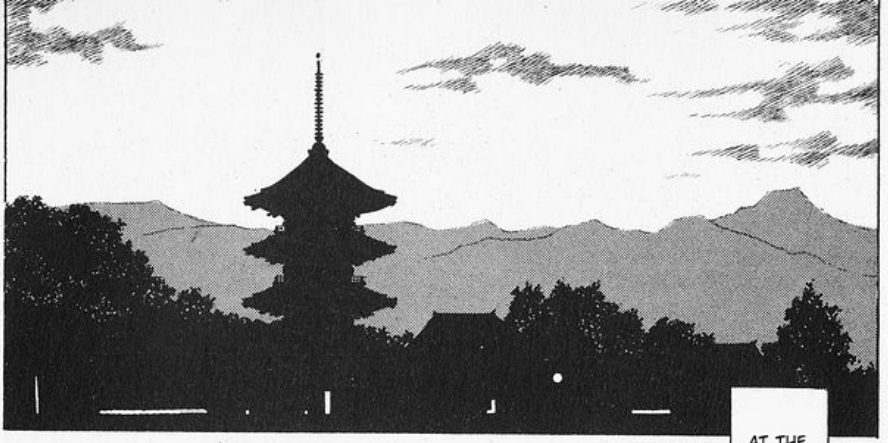
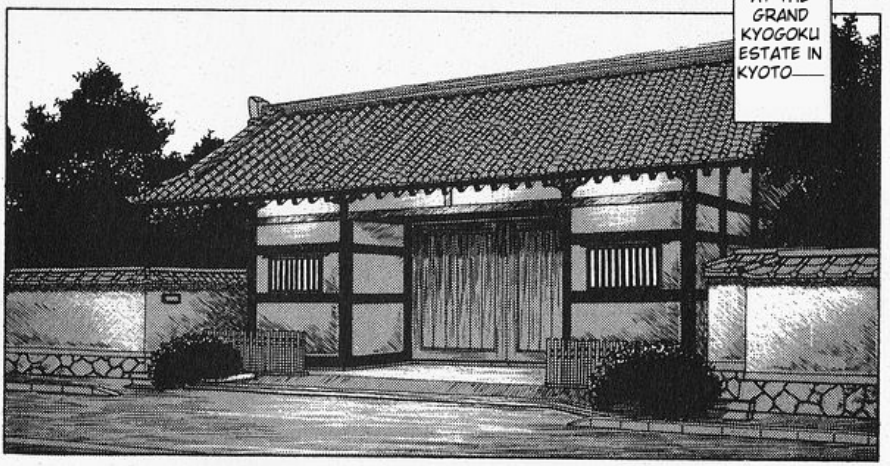
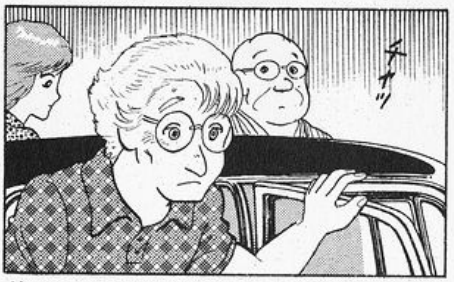



AT THE GRAND KYOGOKU ESTATE IN KYOTO——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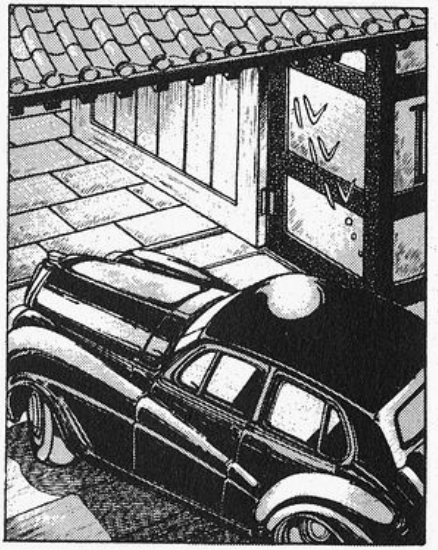
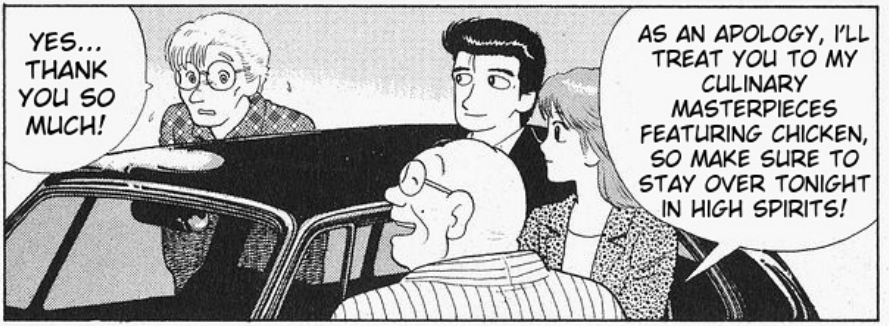
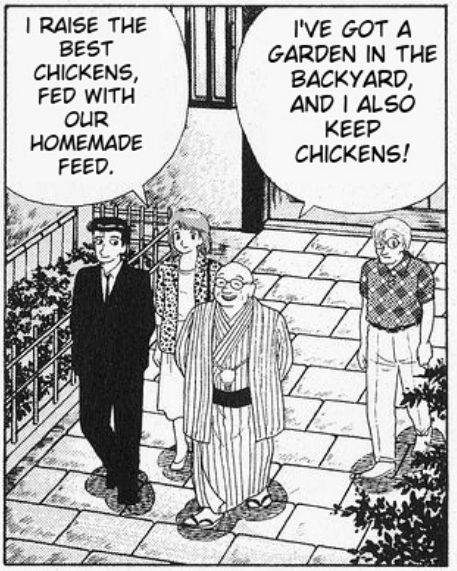
14

TODAY, I'M SORRY FOR PULLING OFF A LITTLE TRICK ON YOU...
HEY, JEFF!



DELICIOUS!





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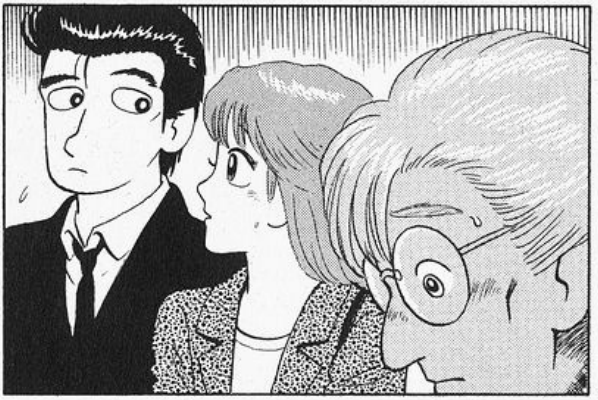
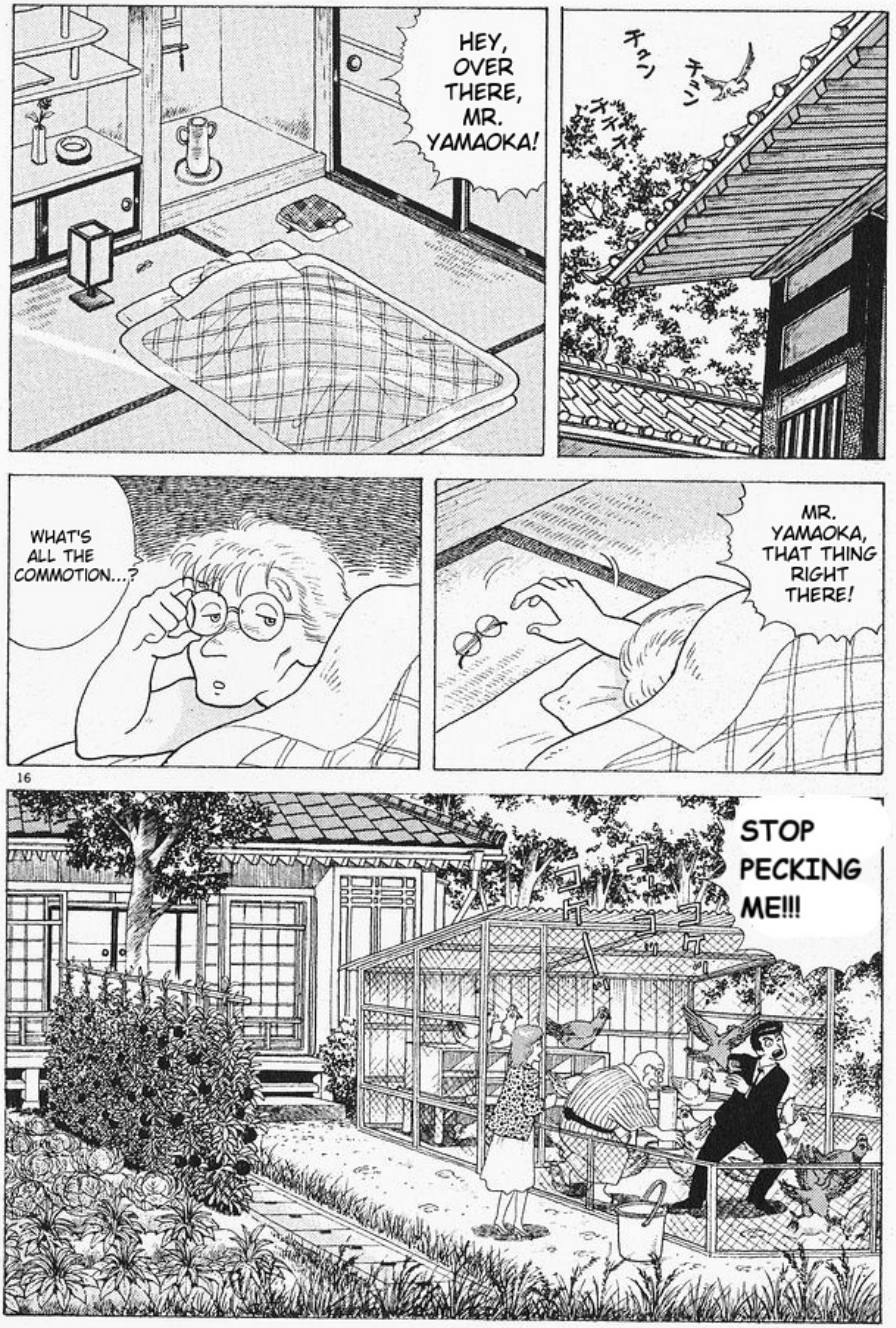
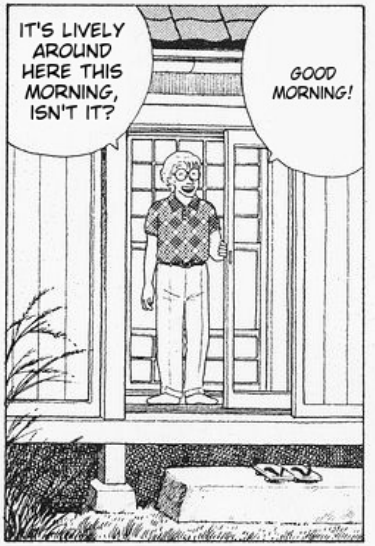
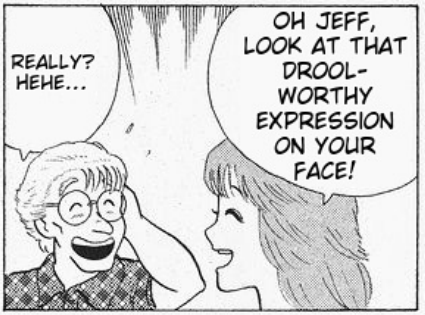
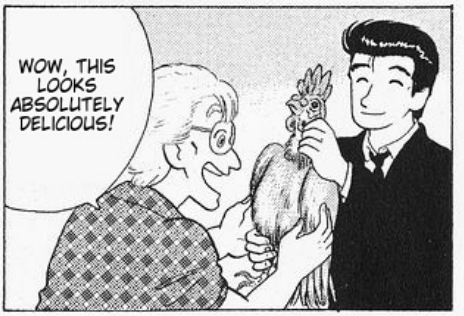



HEY, OVER THERE, MR. YAMAOKA!
チュン チュン
WHAT'S ALL THE COMMOTION...?
MR. YAMAOKA, THAT THING RIGHT THERE!
16
STOP PECKING ME!!!

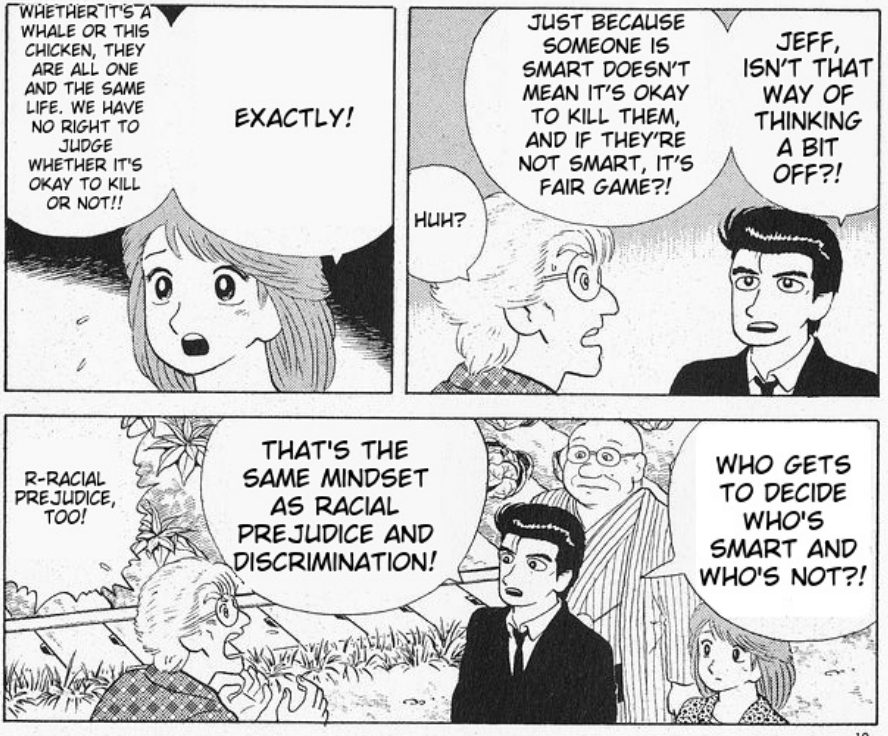
DELICIOUSNESS UNLEASHED 13







*TL NOTE: AGAIN WITH THIS... THE REAL ANSWER IS BECAUSE WHALES WERE CRITICALLY ENDANGERED AND CHICKENS WEREN'T...



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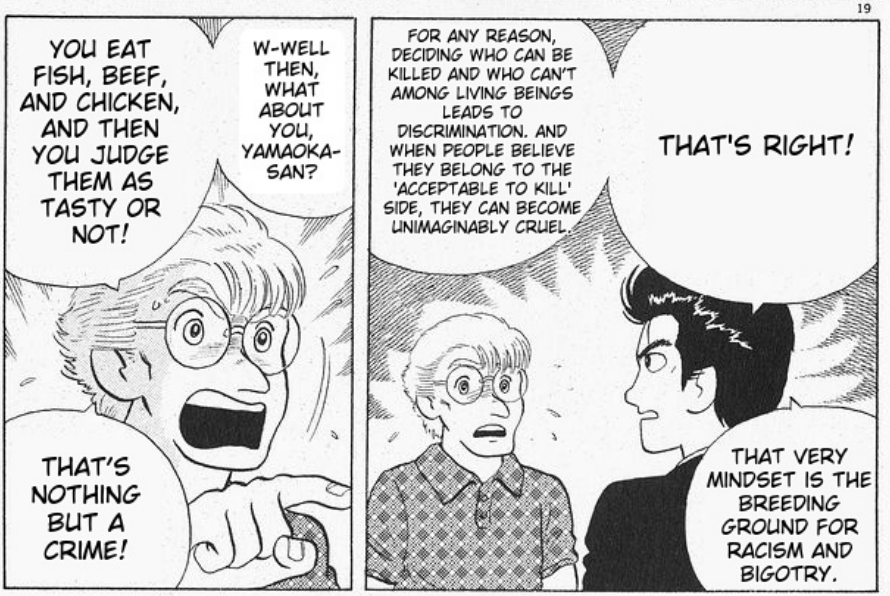
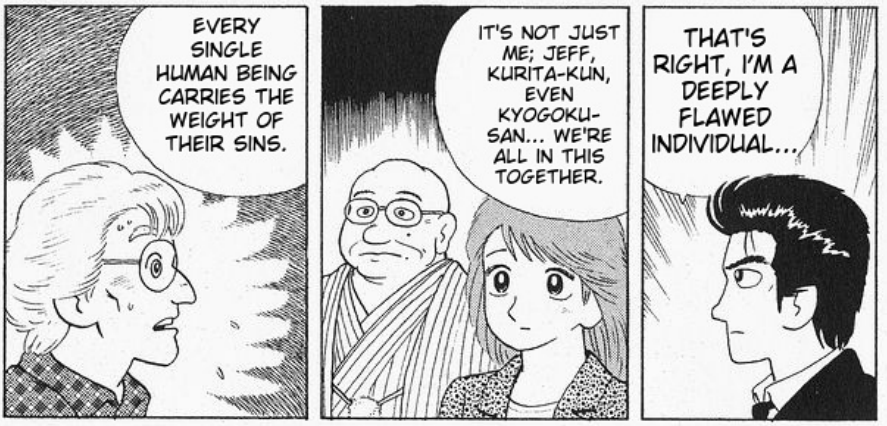
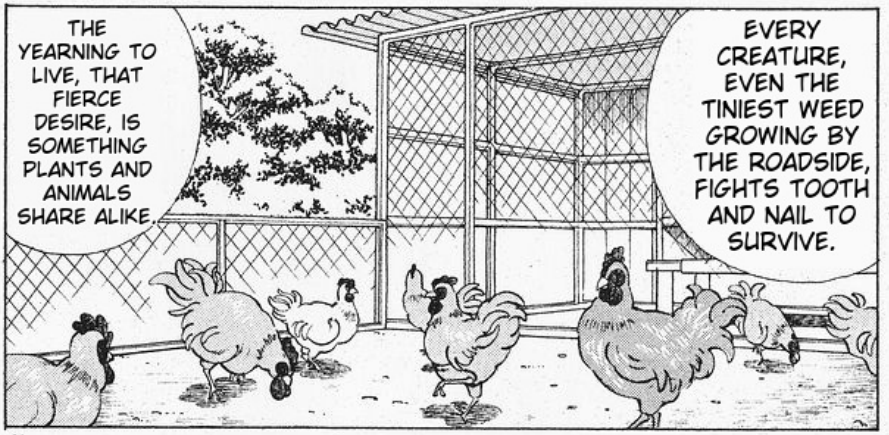
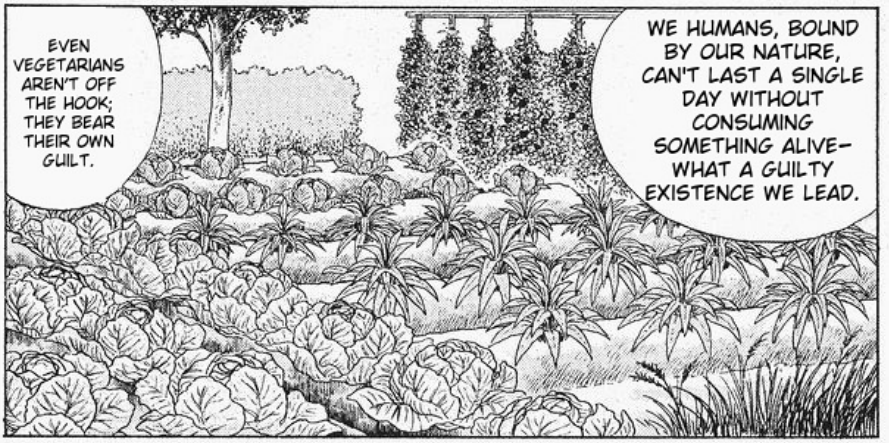


*TL NOTE: UGH...

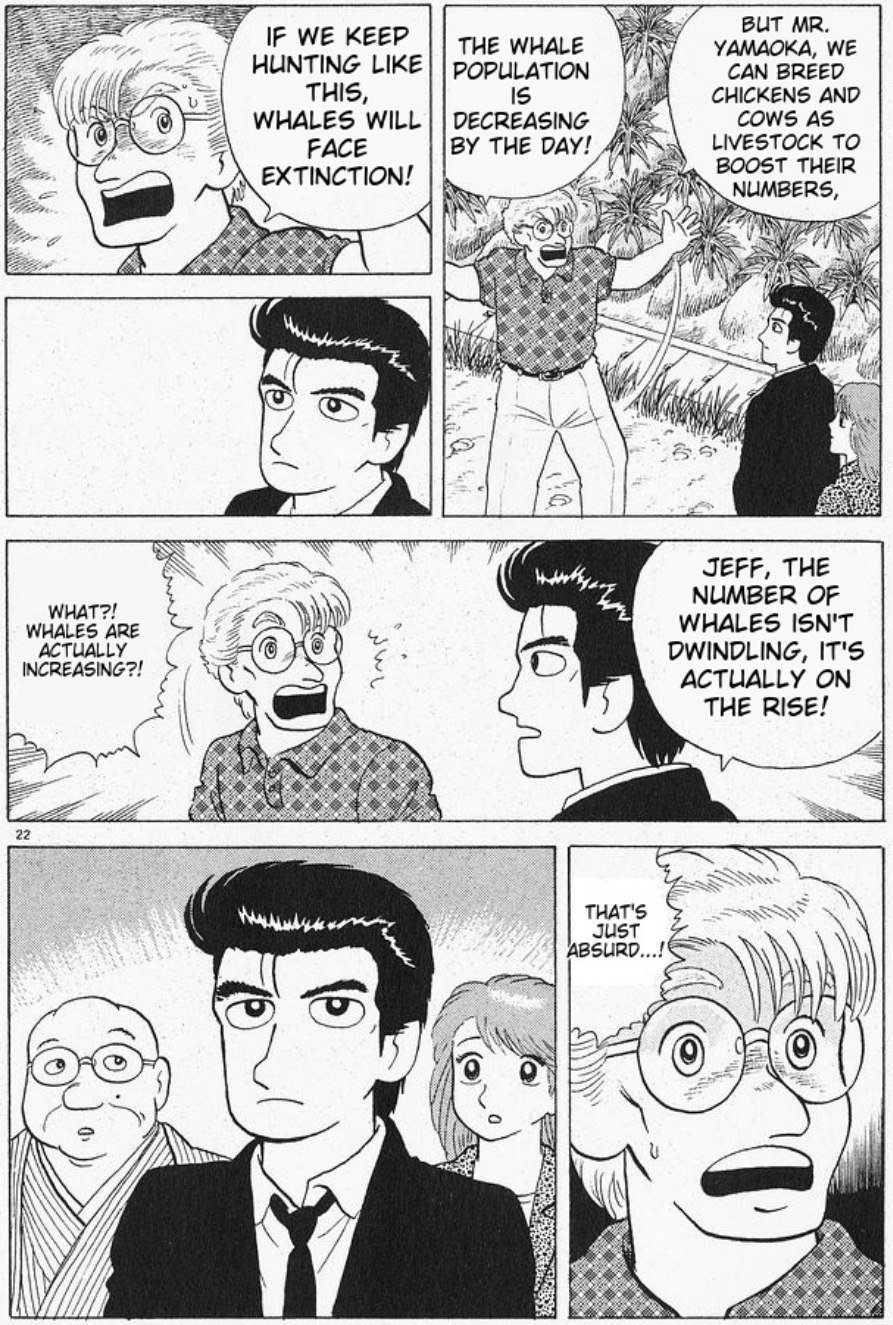

EVERY SINGLE HUMAN BEING CARRIES THE WEIGHT OF THEIR SINS.
IT'S NOT JUST ME; JEFF, KURITA-KUN, EVEN KYOGOKU-SAN... WE'RE ALL IN THIS TOGETHER.
THAT'S RIGHT, I'M A DEEPLY FLAWED INDIVIDUAL...


THE YEARNING TO LIVE, THAT FIERCE DESIRE, IS SOMETHING PLANTS AND ANIMALS SHARE ALIKE.
EVERY CREATURE, EVEN THE TINIEST WEED GROWING BY THE ROADSIDE, FIGHTS TOOTH AND NAIL TO SURVIVE.

20

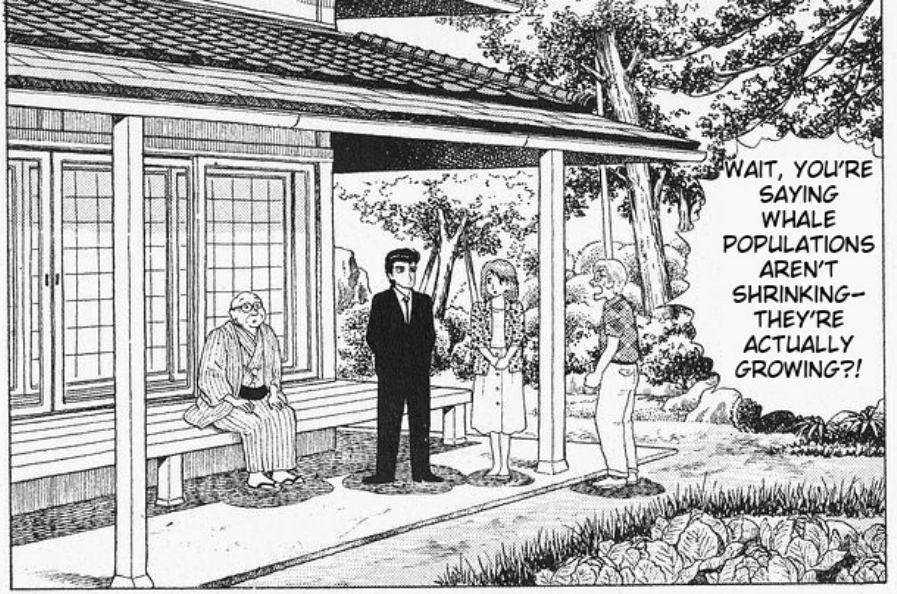

EVEN VEGETARIANS AREN'T OFF THE HOOK; THEY BEAR THEIR OWN GUILT.
WE HUMANS, BOUND BY OUR NATURE, CAN'T LAST A SINGLE DAY WITHOUT CONSUMING SOMETHING ALIVE— WHAT A GUILTY EXISTENCE WE LEAD.

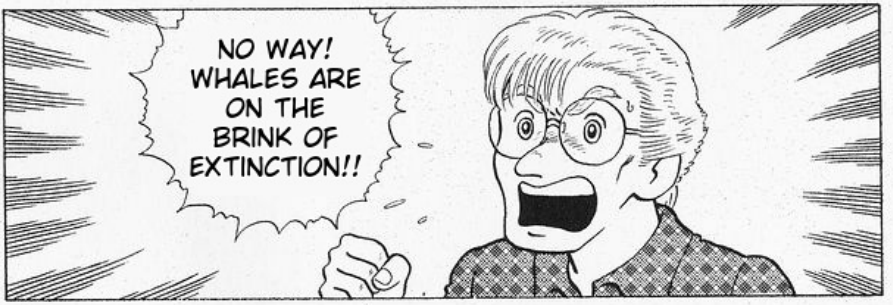
*TL NOTE: SPEAKING OF FOOLISH DRIVEL...



*TL NOTE: I HATE TO KEEP DOING THIS, BUT THIS IS ACTUAL MISINFORMATION... IN 1987, THE WHALE POPULATION AS A WHOLE WAS STILL IN DECLINE AND ONLY SOME SPECIES OF WHALE HAD BEGUN RECOVERING...

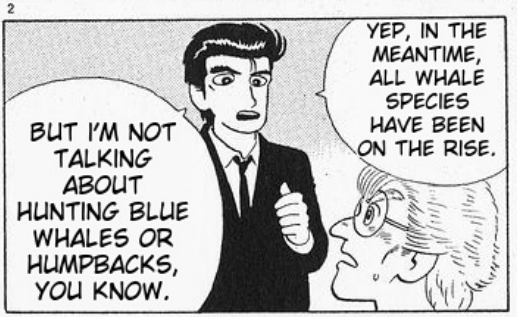
第1話
激闘鯨合戦〈3〉

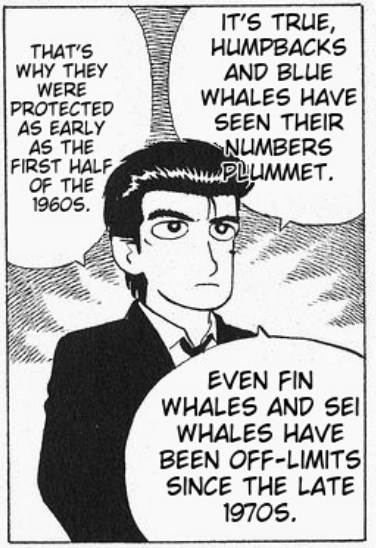

WAIT, YOU'RE SAYING WHALE POPULATIONS AREN'T SHRINKING— THEY'RE ACTUALLY GROWING?!

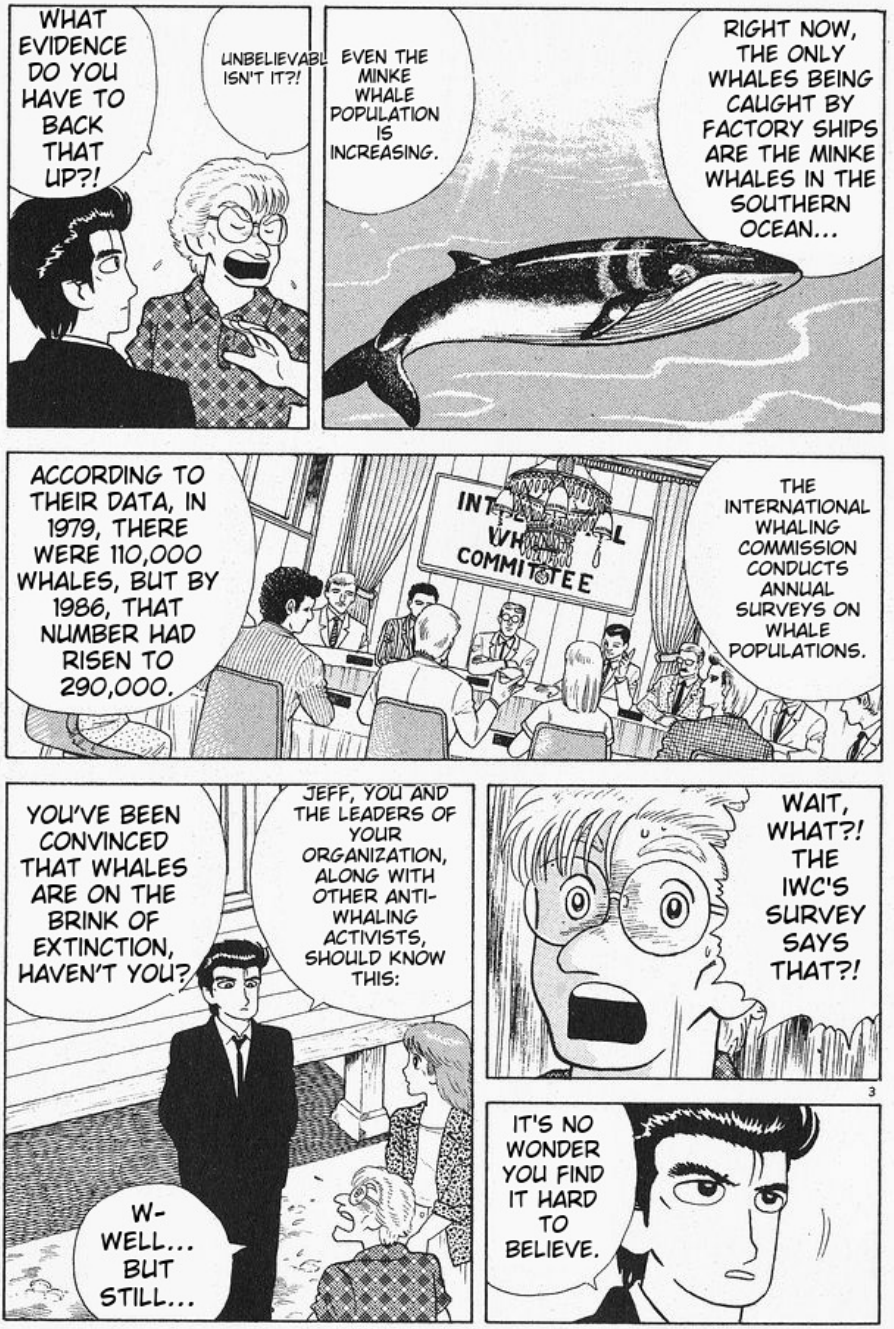

NO WAY! WHALES ARE ON THE BRINK OF EXTINCTION!!

IT'S BEEN OVER A DECADE SINCE THE HUNTING BAN WAS PUT IN PLACE, HUH?

2

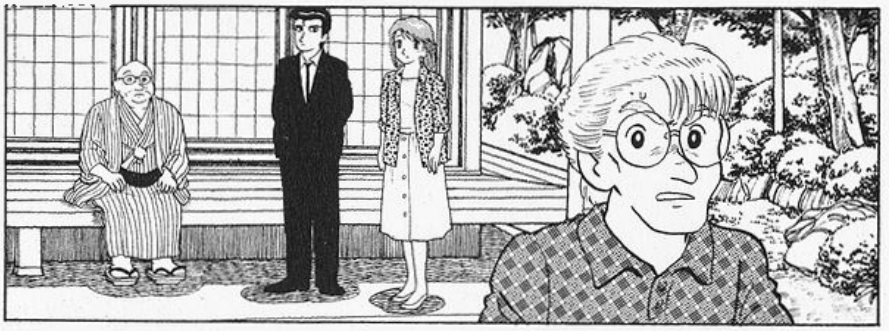

BUT I'M NOT TALKING ABOUT HUNTING BLUE WHALES OR HUMPBACKS, YOU KNOW.
YEP, IN THE MEANTIME, ALL WHALE SPECIES HAVE BEEN ON THE RISE.

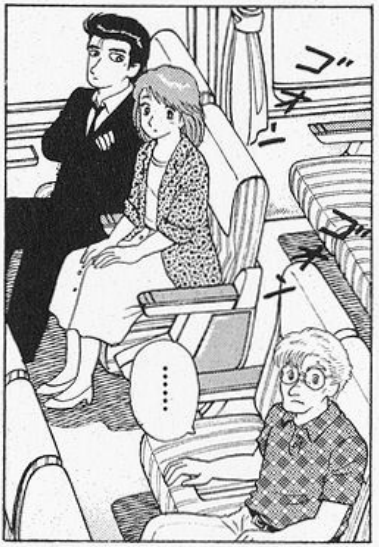

THAT'S WHY THEY WERE PROTECTED AS EARLY AS THE FIRST HALF OF THE 1960S.
IT'S TRUE, HUMPBACKS AND BLUE WHALES HAVE SEEN THEIR NUMBERS PLUMMET.
EVEN FIN WHALES AND SEI WHALES HAVE BEEN OFF-LIMITS SINCE THE LATE 1970S.



 *TL NOTE: THE MINKE WHALE POPULATION WAS ACTUALLY IN DECLINE FROM THE MID-70S UNTIL 1988, THEN REMAINED STABLE FOR THE NEXT TWENTY YEARS. THAT COMES FROM THE IUCN, NOT THE IWC.

ANTI-WHALING ACTIVISTS CAN BE DIVIDED INTO TWO MAIN GROUPS.
ONE IS THE FANATICAL WHALE ENTHUSIASTS. THE OTHER IS THE PROFESSIONAL AGITATORS...
I, TOO, HAD ALWAYS THOUGHT WHALES WERE ON THE BRINK OF EXTINCTION..
BUT WHY DO THOSE ANTI-WHALING ACTIVISTS KEEP PEDDLING SUCH BLATANT LIES?
BOTH ARE UTTERLY SHAMELESS.
EVEN IF WHALES MULTIPLIED SO MUCH THEY FILLED THE OCEAN FROM AMERICA TO JAPAN, THEY'D STILL CLAIM WHALES ARE ON THE VERGE OF EXTINCTION. WHALE
SAVE THE WHALE
I'M HEADING BACK TO TOKYO.
4
I PLAN TO MEET WITH THE VICE PRESIDENT AND ASK HIM WHAT'S REALLY GOING ON.
WELL, WELL.
RIGHT NOW, THE VICE PRESIDENT OF OUR ENVIRONMENTAL GROUP IS IN TOKYO.

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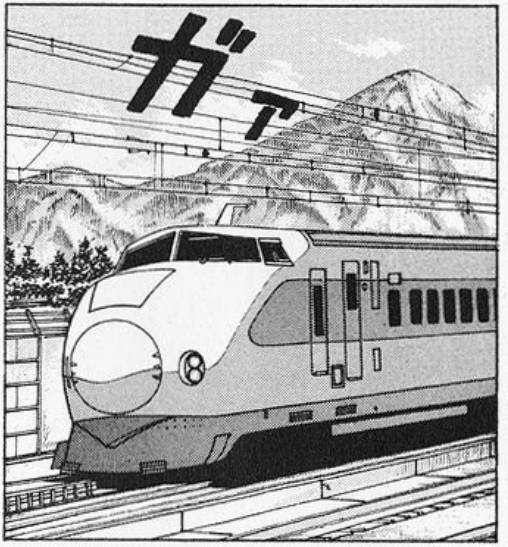
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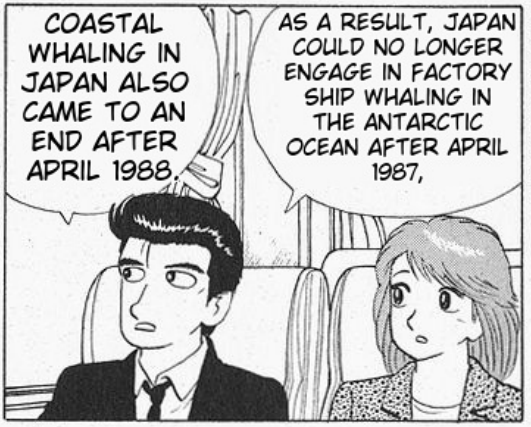
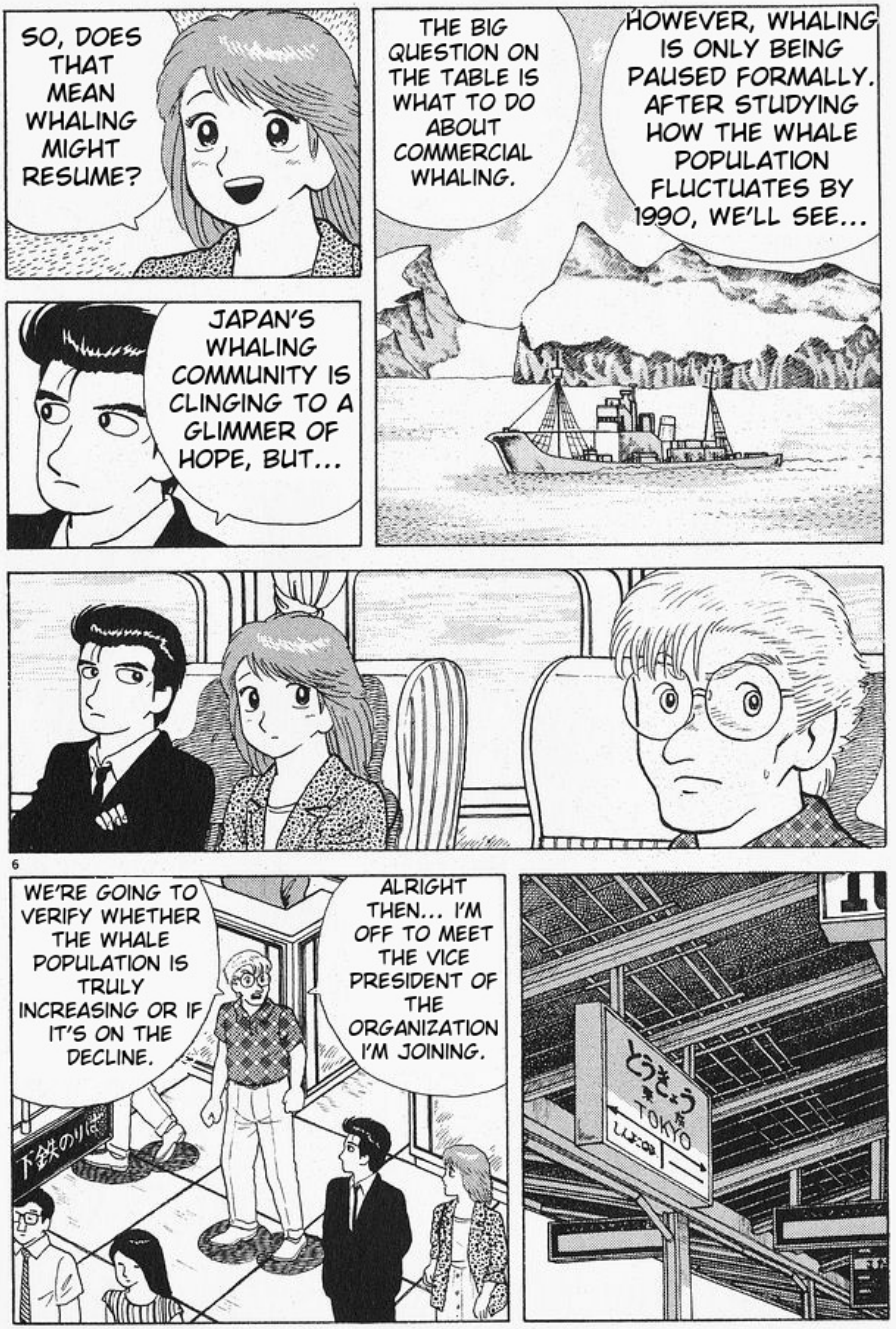
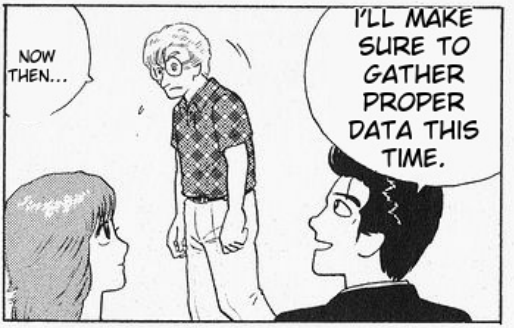
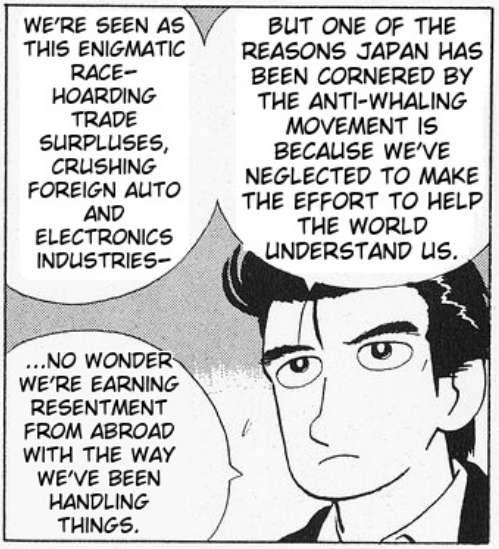

COASTAL WHALING IN JAPAN ALSO CAME TO AN END AFTER APRIL 1988.
AS A RESULT, JAPAN COULD NO LONGER ENGAGE IN FACTORY SHIP WHALING IN THE ANTARCTIC OCEAN AFTER APRIL 1987,

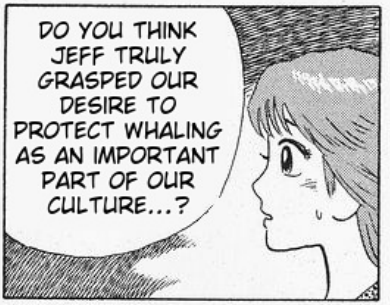
IN 1982, AT THE IWC GENERAL MEETING, A RESOLUTION WAS PASSED TO HALT WHALING ACTIVITIES AFTER 1986...

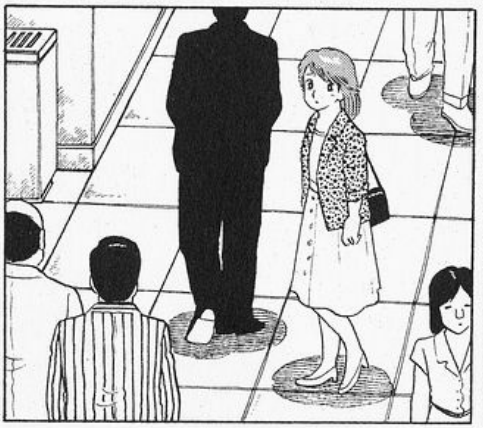

SO, DOES THAT MEAN WHALING MIGHT RESUME?
THE BIG QUESTION ON THE TABLE IS WHAT TO DO ABOUT COMMERCIAL WHALING.
HOWEVER, WHALING IS ONLY BEING PAUSED FORMALLY. AFTER STUDYING HOW THE WHALE POPULATION FLUCTUATES BY 1990, WE'LL SEE...
JAPAN'S WHALING COMMUNITY IS CLINGING TO A GLIMMER OF HOPE, BUT...
6
WE'RE GOING TO VERIFY WHETHER THE WHALE POPULATION IS TRULY INCREASING OR IF IT'S ON THE DECLINE.
ALRIGHT THEN... I'M OFF TO MEET THE VICE PRESIDENT OF THE ORGANIZATION I'M JOINING.
地下鉄の小銭
とうきょう
TOKYO

DELICIOUSLY SO.



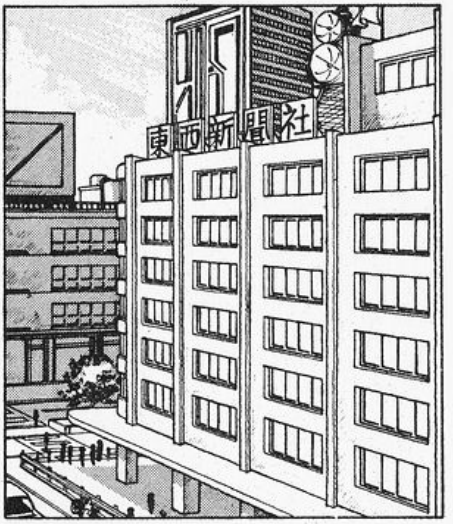


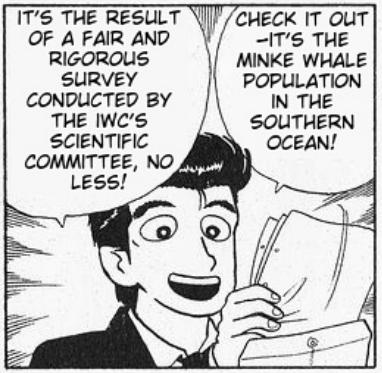


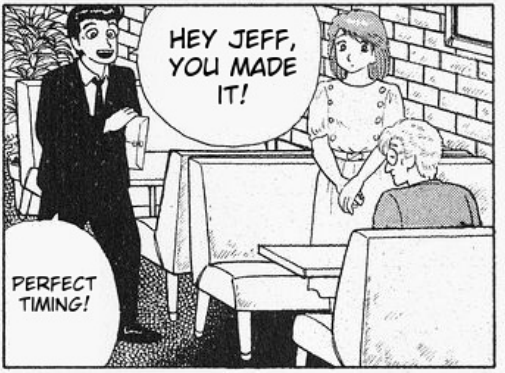


5 5*TL NOTE: THERE IS SOME TRUTH IN WHAT YAMAOKA SAYS ABOUT THE RESENTMENT TOWARDS JAPAN, BUT TO TIE IT IN TO ANTI-WHALING IS A STRETCH WHEN NATIONS LIKE NORWAY ALSO FACED THE SAME LEVEL OF SCRUTINY OVER THIS ISSUE...

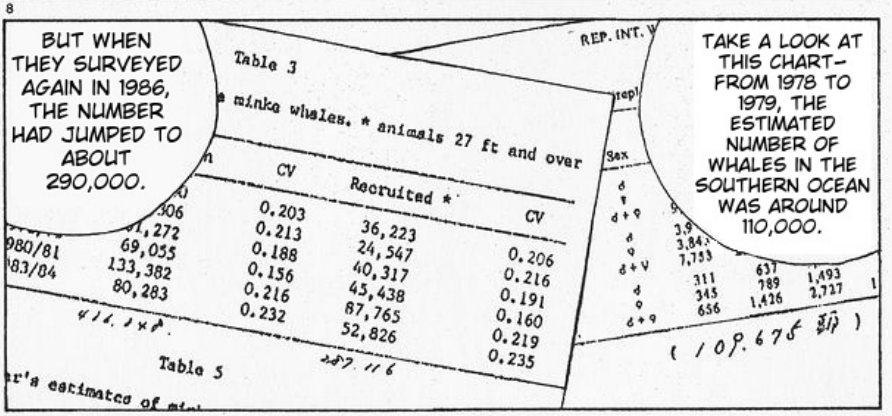
OVER HERE, OVER HERE!
MR. YAMAOKA!

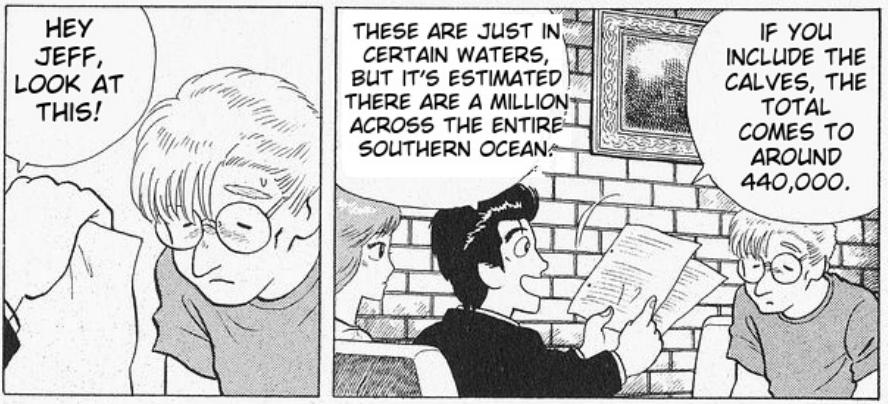

東西新聞社

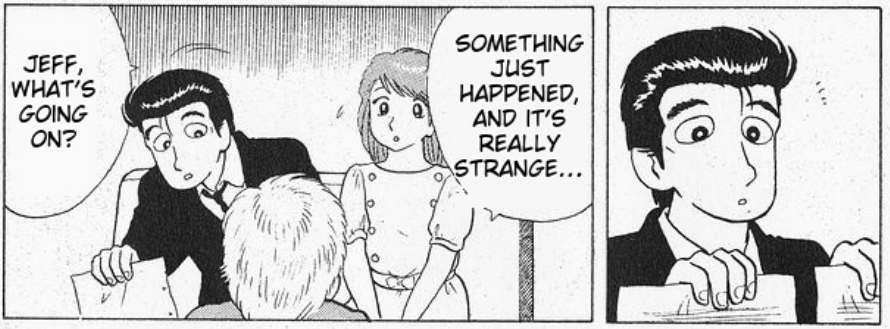

IT'S THE RESULT OF A FAIR AND RIGOROUS SURVEY CONDUCTED BY THE IWC'S SCIENTIFIC COMMITTEE, NO LESS!
CHECK IT OUT -IT'S THE MINKE WHALE POPULATION IN THE SOUTHERN OCEAN!

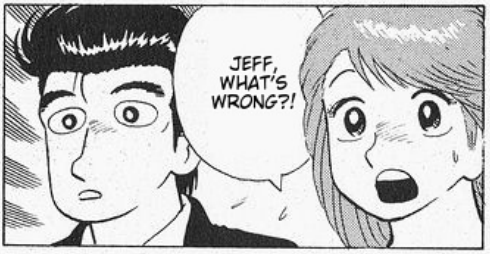

HEY JEFF, YOU MADE IT!
PERFECT TIMING!

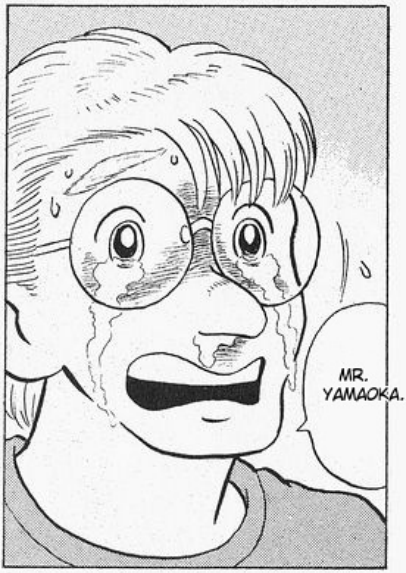
8


BUT WHEN THEY SURVEYED AGAIN IN 1986, THE NUMBER HAD JUMPED TO ABOUT 290,000.
Table 3
minke whales. * animals 27 ft and over
CV
Recruited *
CV
0.203
0.213
0.188
0.156
0.216
0.232
36,223
24,547
40,317
45,438
87,765
52,826
0.206
0.216
0.191
0.160
0.219
0.235
69,055
133,382
80,283
Table 5
TAKE A LOOK AT THIS CHART- FROM 1978 TO 1979, THE ESTIMATED NUMBER OF WHALES IN THE SOUTHERN OCEAN WAS AROUND 110,000.

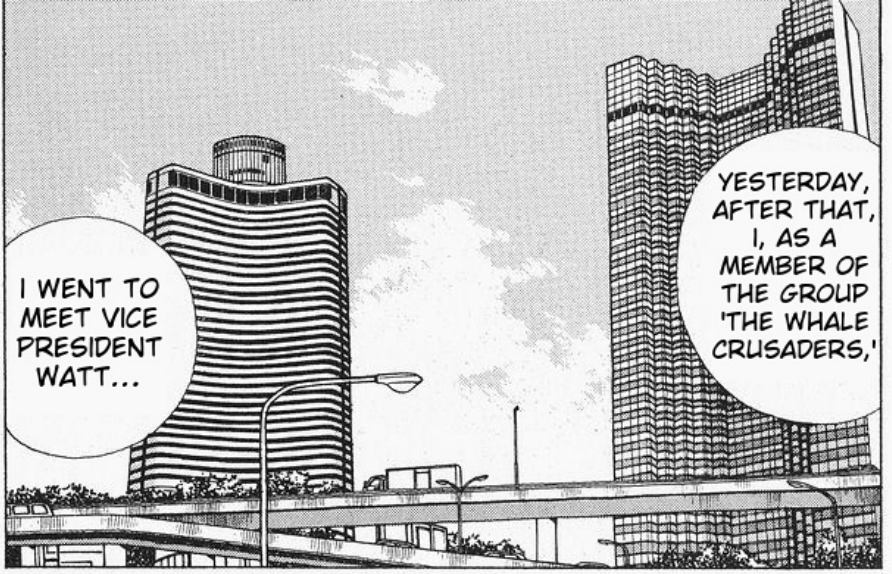


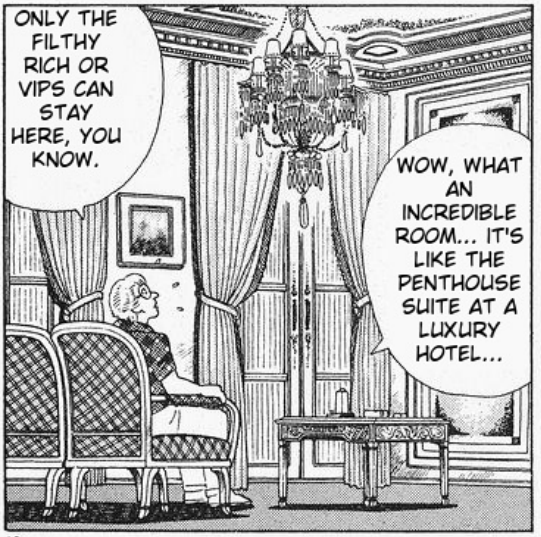


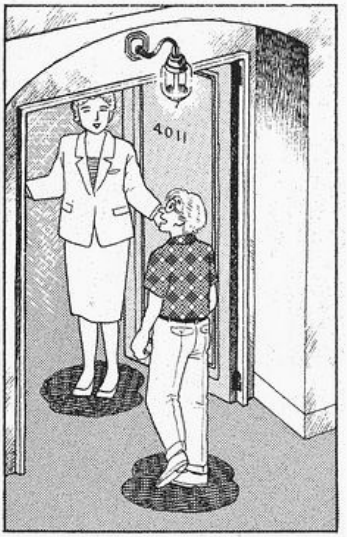




*TL NOTE: THE FIGURE YAMAOKA GIVES IS NOT ACCURATE. EVEN TODAY, THE MINKE WHALE POPULATION IS THOUGHT TO BE ABOUT 500,000.


I WENT TO MEET VICE PRESIDENT WATT...
YESTERDAY, AFTER THAT, I, AS A MEMBER OF THE GROUP 'THE WHALE CRUSADERS,'


ONLY THE FILTHY RICH OR VIPS CAN STAY HERE, YOU KNOW.
WOW, WHAT AN INCREDIBLE ROOM... IT'S LIKE THE PENTHOUSE SUITE AT A LUXURY HOTEL...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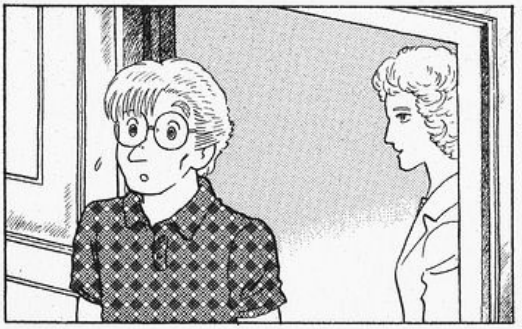
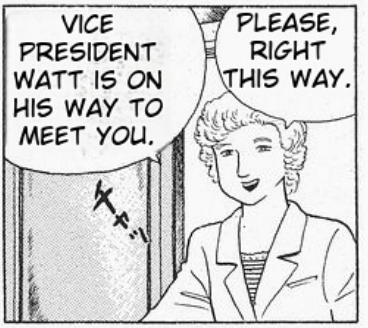
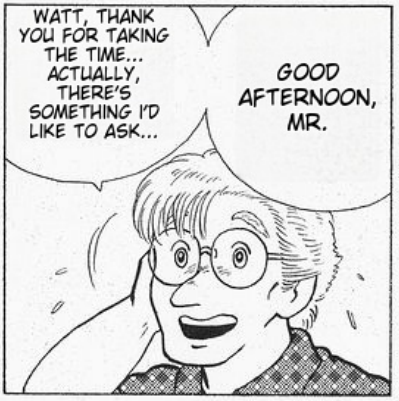


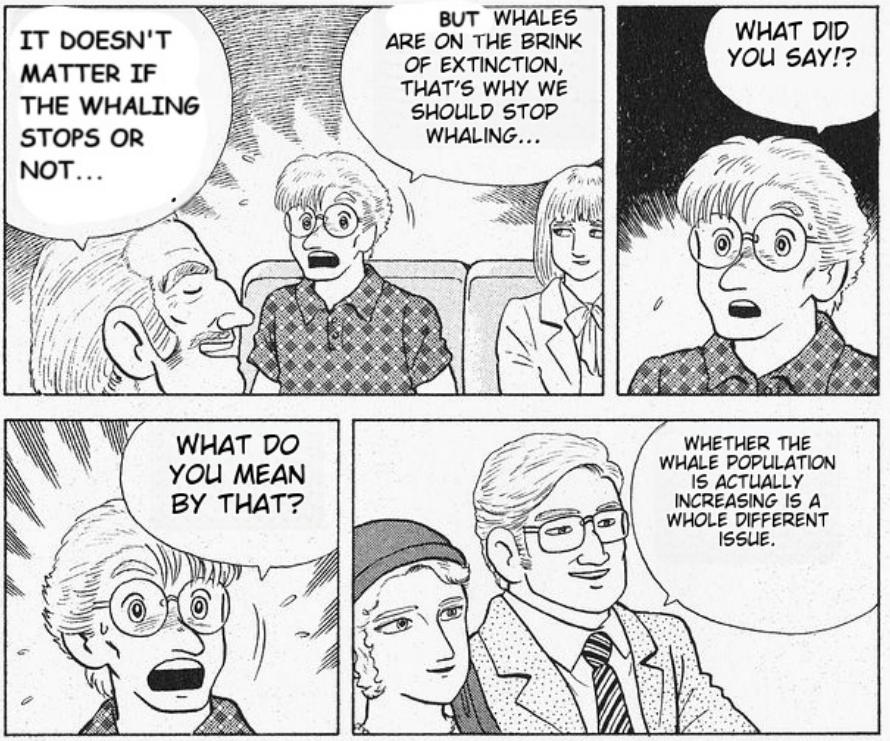

VICE PRESIDENT WATT IS ON HIS WAY TO MEET YOU.
PLEASE, RIGHT THIS WAY.


WATT, THANK YOU FOR TAKING THE TIME... ACTUALLY, THERE'S SOMETHING I'D LIKE TO ASK...
GOOD AFTERNOON, MR.

GOOD TO MEET YOU!
HEY, JEFF!

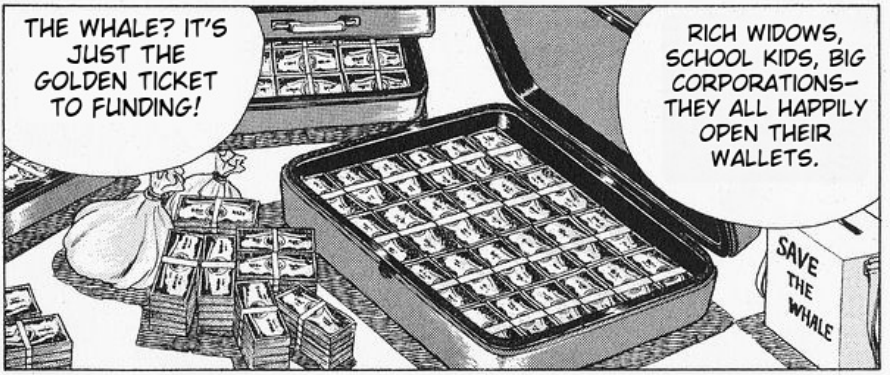
HIYA!
HEY THERE.
EVERYONE HERE IS PART OF THE LEADERSHIP OF THE 'WHALE CRUSADERS.'
GO AHEAD, GRAB A DRINK AND MAKE YOURSELF AT HOME.

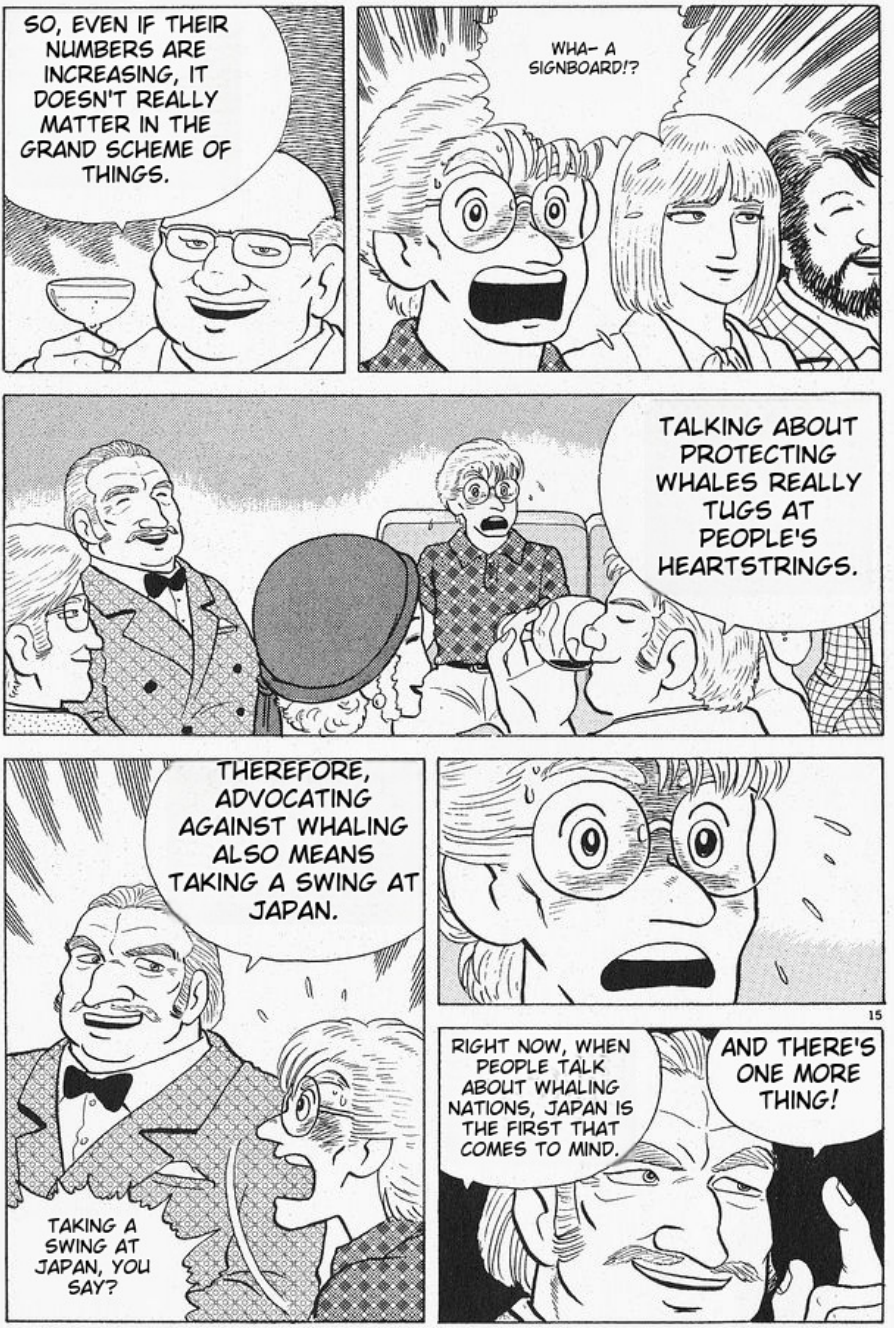
NICE TO MEET YOU.
...THE NUMBER OF WHALES?
EXTRA
MARTELL COGNAC
12
IT DOESN'T REALLY MATTER IN THE GRAND SCHEME OF THINGS!
WHETHER THE NUMBER OF WHALES INCREASES OR NOT,

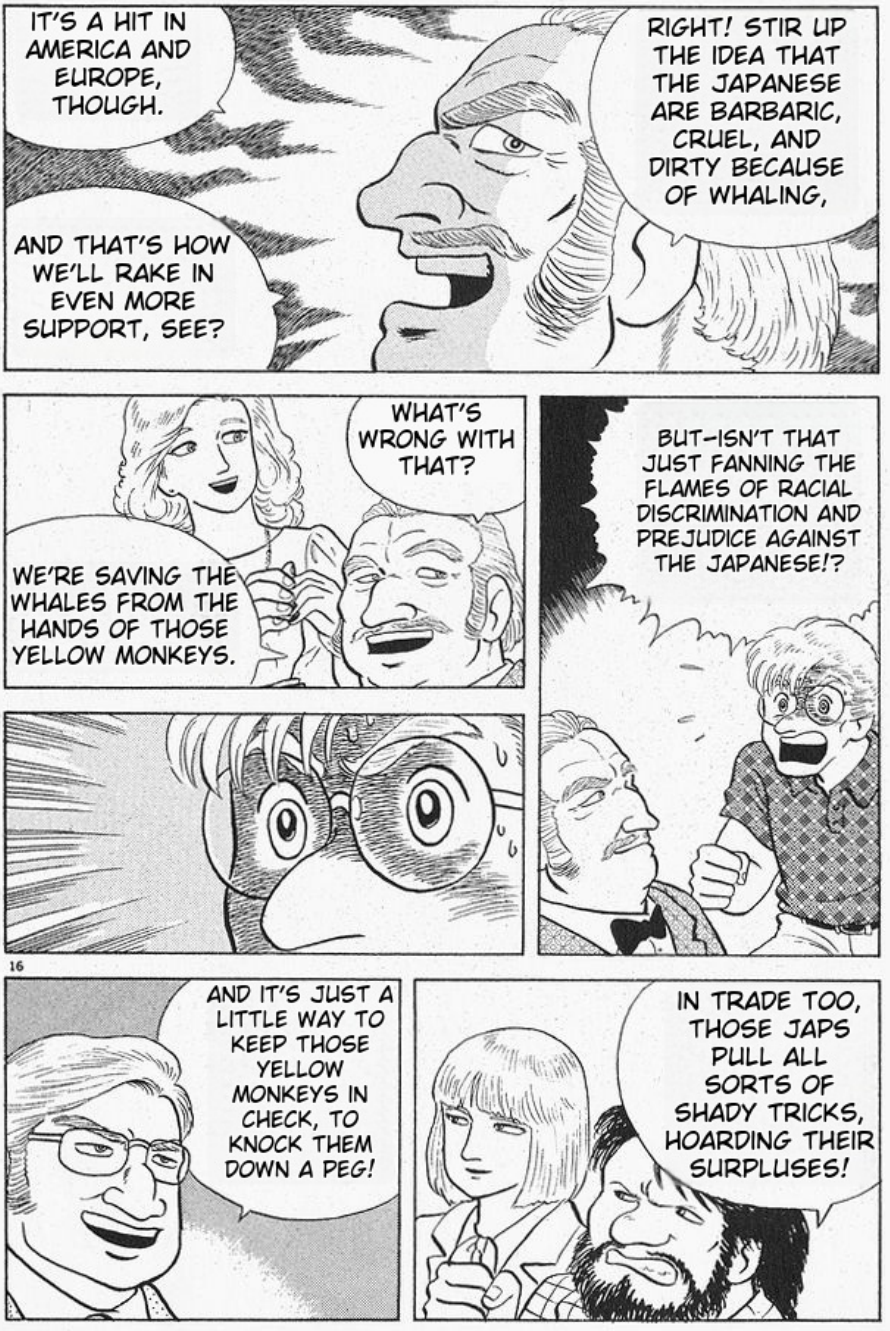

IT DOESN'T MATTER IF THE WHALING STOPS OR NOT...
BUT WHALES ARE ON THE BRINK OF EXTINCTION, THAT'S WHY WE SHOULD STOP WHALING...
WHAT DID YOU SAY!?
WHAT DO YOU MEAN BY THAT?
WHETHER THE WHALE POPULATION IS ACTUALLY INCREASING IS A WHOLE DIFFERENT ISSUE.
13
YOU DON'T GET IT AT ALL!
HAHAHA, YOU'RE HOPELESS, MAN.
..... ?
YOU'RE SO NAIVE!

LISTEN UP, JEFF, WE'RE AN ENVIRONMENTAL GROUP.
WE'RE OUT HERE SAVING THE PLANET ON A GLOBAL SCALE.
UH... RIGHT...
BUT SLAP A WHALE ON THE BANNER, AND EVERYONE'S THROWING MONEY AT YOU WITH A SMILE.
YET, IF YOU PROTEST AGAINST NUCLEAR POWER PLANTS, DONATIONS DRY UP LIKE A DESERT.
BUT TO KEEP THE WHEELS TURNING, WE NEED CASH.
SAVE THE WHALE
WHALE CRUSADE
THE RULING CLASS DOESN'T EXACTLY LOVE US, YOU SEE.

14


THE WHALE? IT'S JUST THE GOLDEN TICKET TO FUNDING!
RICH WIDOWS, SCHOOL KIDS, BIG CORPORATIONS— THEY ALL HAPPILY OPEN THEIR WALLETS.
SAVE THE WHALE


SO, EVEN IF THEIR NUMBERS ARE INCREASING, IT DOESN'T REALLY MATTER IN THE GRAND SCHEME OF THINGS.
WHA- A SIGNBOARD!?
TALKING ABOUT PROTECTING WHALES REALLY TUGS AT PEOPLE'S HEARTSTRINGS.
THEREFORE, ADVOCATING AGAINST WHALING ALSO MEANS TAKING A SWING AT JAPAN.
TAKING A SWING AT JAPAN, YOU SAY?
15
RIGHT NOW, WHEN PEOPLE TALK ABOUT WHALING NATIONS, JAPAN IS THE FIRST THAT COMES TO MIND.
AND THERE'S ONE MORE THING!



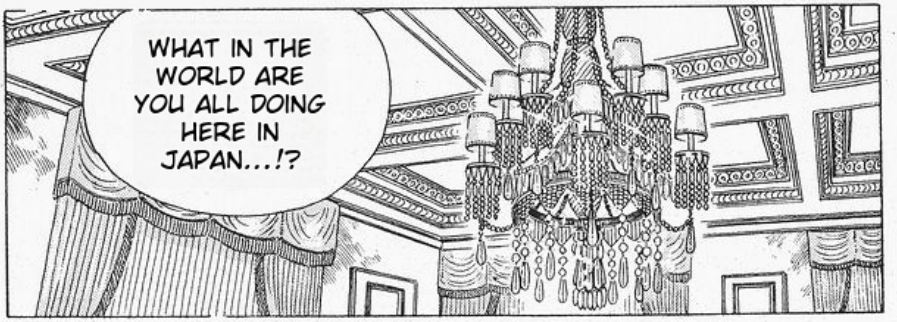
*TL NOTE: WE JUST HAD TO GO THE RACIAL SLUR ROUTE...

DELICIOUS!

.....!

THEY'RE JUST USING THEM AS A CASH COW TO RAKE IN DONATIONS...!!
THOSE FOLKS COULDN'T CARE LESS ABOUT THE WHALES...

THAT'S AWFUL...!
JUST THINKING ABOUT HOW I WAS ONCE PART OF THAT CROWD MAKES ME FEEL SO ASHAMED...
AT THEIR ANTI-WHALING PROTESTS, THEY EVEN BURN THE JAPANESE FLAG...
AT A PREVIOUS IWC MEETING, THERE WAS EVEN AN INCIDENT WHERE ONLY THE JAPANESE REPRESENTATIVES WERE SPLASHED WITH RED INK,
I DIDN'T TELL JEFF, BUT,
I KNEW THAT THE ANTI-WHALING MOVEMENT WAS TIED TO RACIAL PREJUDICE AGAINST THE JAPANESE.
18
HUH? SOMETHING SERIOUS?
I HEARD SOMETHING ELSE, SOMETHING REALLY SERIOUS!
YEAH,


WHAT IN THE WORLD ARE YOU ALL DOING HERE IN JAPAN...!?

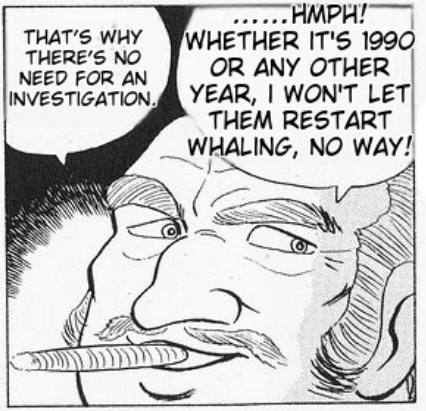
BUT BY 1990, IF THEY CHECK THE WHALE POPULATION AND IT'S THRIVING, THEY'RE SUPPOSED TO RESUME WHALING, RIGHT!?

THEY'RE ADAMANT ABOUT CONTINUING THEIR SO-CALLED 'RESEARCH WHALING.'
THIS YEAR, JAPAN BID FAREWELL TO COMMERCIAL WHALING,

TO ACHIEVE THAT, WE MUST CONTINUE OUR RESEARCH WHALING EFFORTS...

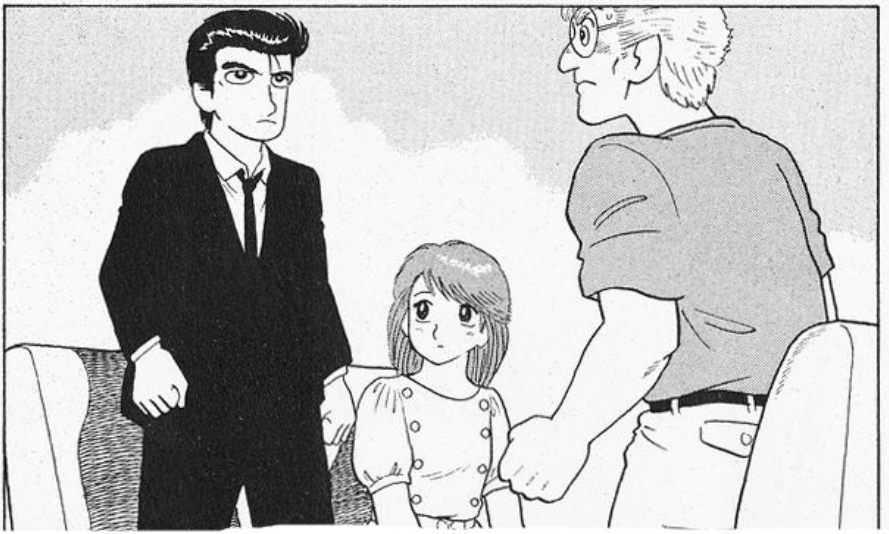
19

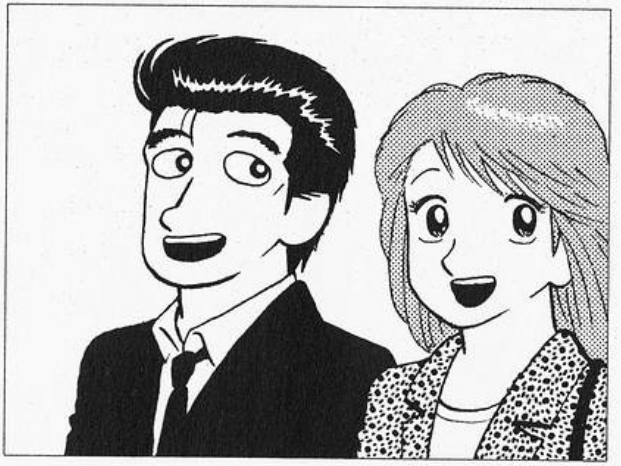
TO SOUND THE ALARM FOR THE JAPANESE GOVERNMENT.
THE REASON FOR MY VISIT THIS TIME IS THAT IF JAPAN DOESN'T HALT ITS WHALING FOR RESEARCH, THE U.S. GOVERNMENT MIGHT SLAP SOME SERIOUS ECONOMIC SANCTIONS ON US.


THAT'S WHY THERE'S NO NEED FOR AN INVESTIGATION.
.....HMPH! WHETHER IT'S 1990 OR ANY OTHER YEAR, I WON'T LET THEM RESTART WHALING, NO WAY!

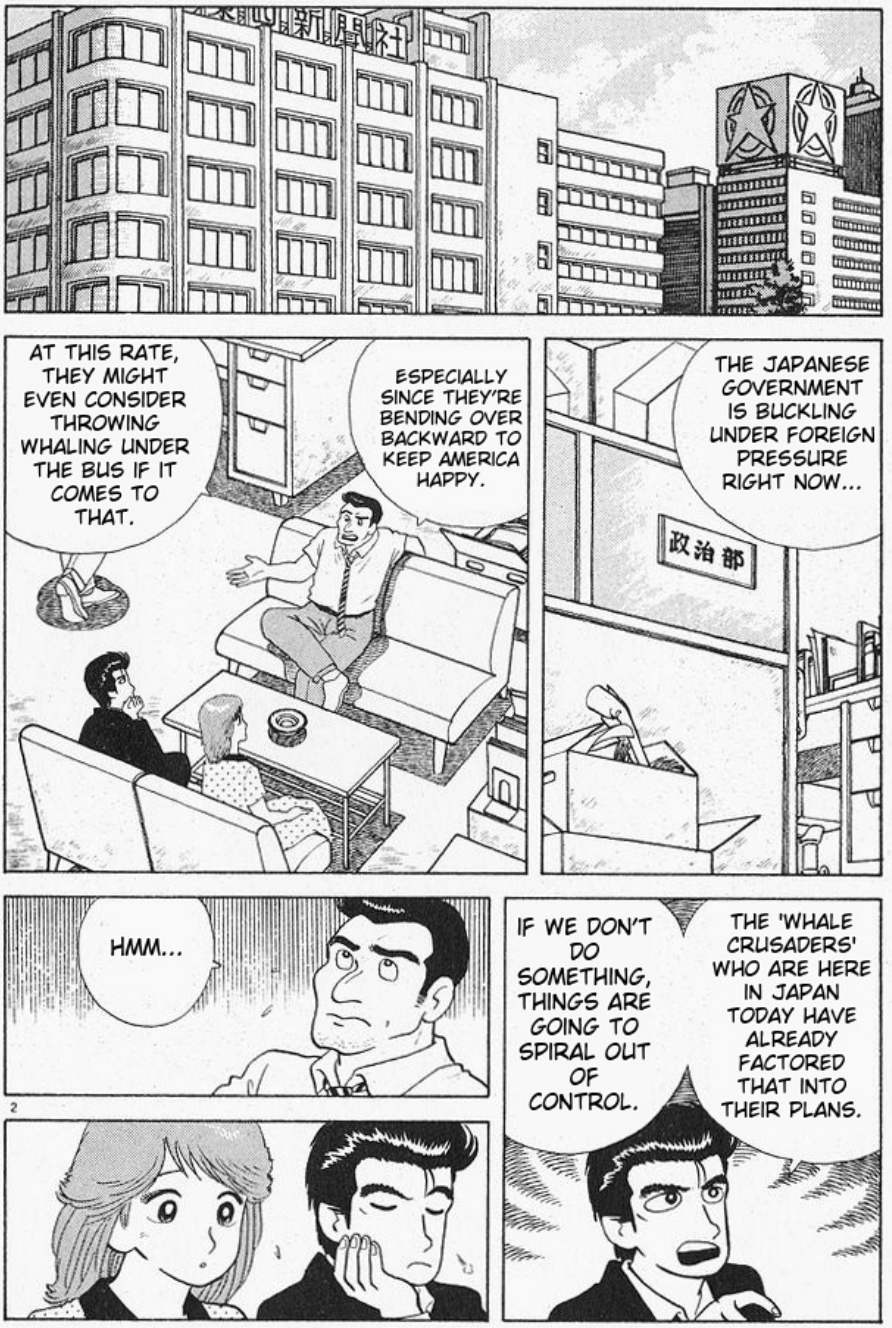
*TL NOTE: THE IDEA THAT ENVIRONMENTAL GROUPS HAVE A LOT OF POLITICAL CLOUT HERE IN THE UNITED STATES IS PRETTY FAR OFF JUST ON ITS OWN...

DELICIOUSLY SO.





第1話 激闘鯨合戦〈4〉


AT THIS RATE, THEY MIGHT EVEN CONSIDER THROWING WHALING UNDER THE BUS IF IT COMES TO THAT.
ESPECIALLY SINCE THEY'RE BENDING OVER BACKWARD TO KEEP AMERICA HAPPY.
THE JAPANESE GOVERNMENT IS BUCKLING UNDER FOREIGN PRESSURE RIGHT NOW...
政治部
HMM...
IF WE DON'T DO SOMETHING, THINGS ARE GOING TO SPIRAL OUT OF CONTROL.
THE 'WHALE CRUSADERS' WHO ARE HERE IN JAPAN TODAY HAVE ALREADY FACTORED THAT INTO THEIR PLANS.

WASN'T IT YOU WHO MANAGED TO SQUEEZE THAT EXCLUSIVE SCOOP ABOUT THE NEW PRIME MINISTER OUT OF KADOMARU-SAN LAST YEAR, DURING THE FORMER PM'S SUCCESSION BATTLE?
IDIOT! HAVE YOU ALREADY FORGOTTEN?!
DEPUTY PRIME MINISTER KADOMARU?
YAMAOKA, GO MEET WITH DEPUTY PRIME MINISTER KADOMARU.
I SEE NOW!
ON THE FLIP SIDE, IF WE CAN GET DEPUTY PRIME MINISTER KADOMARU ON OUR SIDE, WE MIGHT JUST SHIELD THE JAPANESE GOVERNMENT FROM CAVING TO FOREIGN PRESSURE SO EASILY!
IF THERE'S ANY FOREIGN PRESSURE ON THE GOVERNMENT, IT'S BOUND TO REACH DEPUTY PRIME MINISTER KADOMARU'S EARS FIRST.
S-SORRY ABOUT THAT...!
DOES HE SERIOUSLY BELIEVE THAT WAS A COMPLIMENT?!
THANKS A BUNCH!
WOW, MATSUKAWA-SAN, YOU REALLY LIVE UP TO YOUR REPUTATION AS THE POLITICAL DEPARTMENT'S SCHEMER. THAT'S SOME DEVILISH CUNNING RIGHT THERE!
3
H-HEY, HOLD ON A SECOND!

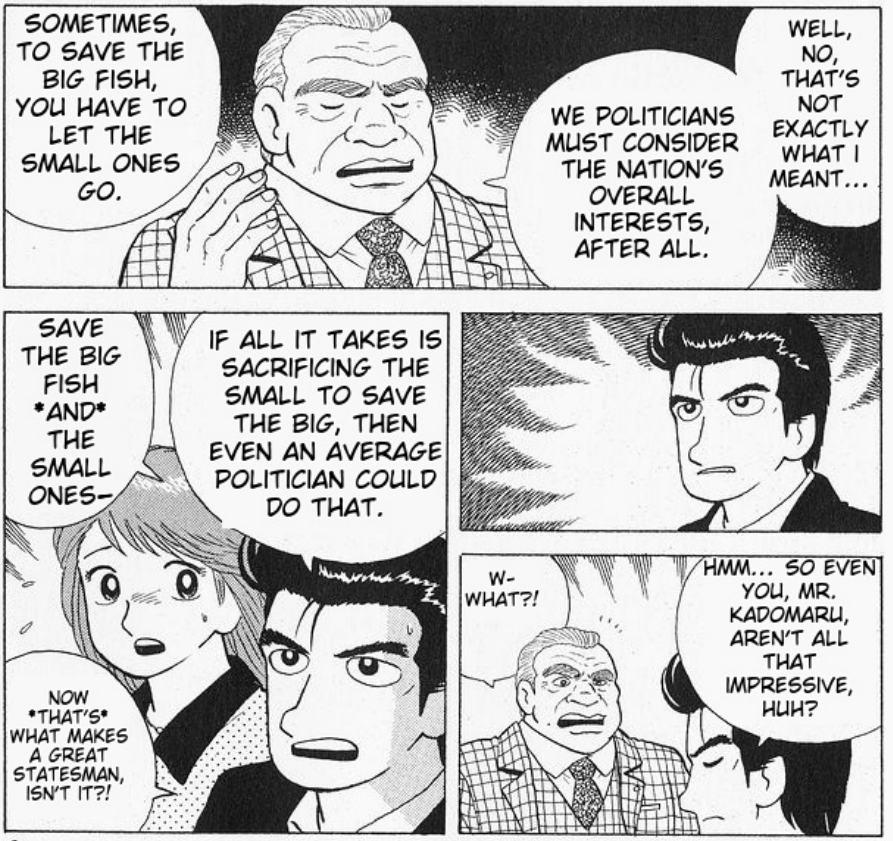
WILL DEPUTY PRIME MINISTER KADOMARU LEND US A HAND, I WONDER...?
民主自由党本部
WELL NOW, THAT'S ANYONE'S GUESS...
4
THANK YOU EVER SO MUCH. WE'RE DEEPLY GRATEFUL.
NAH, YOU'VE REALLY OUTDONE YOURSELVES TODAY. TRULY, WELL DONE.

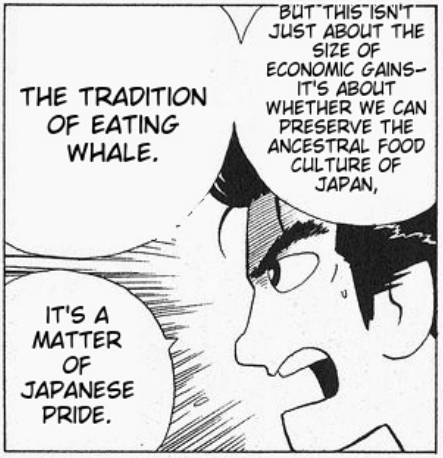
DELICIOUS!

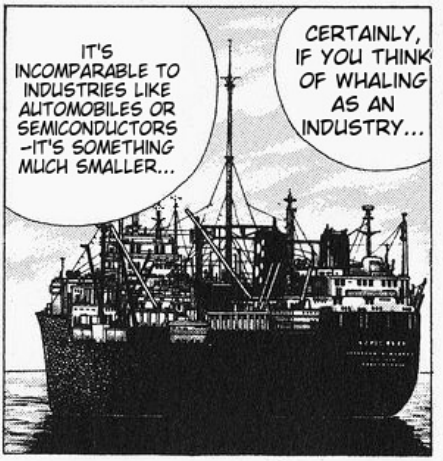
.....
THAT MAN —I'VE SEEN HIM IN THE PAPERS!
HE'S WATT, THE VICE-CHAIRMAN OF THE 'WHALE CRUSADERS'!
WELL, WELL!
MUCH OBLIGED.
I'LL RELAY TO THE PRIME MINISTER TO CONSIDER THIS MATTER POSITIVELY.
PLEASE ENSURE JAPAN HALTS ITS WHALING RESEARCH PROGRAM. THANK YOU.
5
NEXT, IT'S YOUR TURN...
AND I'M KURITA. THANK YOU FOR TAKING THE TIME TODAY, DESPITE YOUR BUSY SCHEDULE...
I'M YAMAOKA FROM THE TOZAI NEWSPAPER.

YES, HOW ABOUT SOME WHALE TAIL SASHIMI?
WHAT? WHALE?
GOT ANY MORE OF THAT DELICIOUS STUFF TO FEED US? HAHAHA!
I REMEMBER YOU LOT WELL.
THINGS SEEM TO BE GETTING A BIT MESSY...
WE'VE COME TO ASK FOR THE EXACT OPPOSITE OF WHAT THOSE FOLKS ARE PUSHING.
JUST NOW, THE ANTI-WHALING GROUP FROM THE U.S. WAS HERE, WASN'T IT?
6
WHALING WAS HALTED FOR A FULL TWO YEAR SURVEY OF THE WHALE POPULATION,
THE AGREEMENT MADE AT THE IWC MEETING WAS CLEAR: ONCE IT'S CONFIRMED THAT THE WHALE POPULATION HAS SUFFICIENTLY RECOVERED, WHALING WILL RESUME.

*TL NOTE: JAPAN BASHING WAS A VERY REAL THING IN THIS PERIOD, BUT IT REALLY WASN'T CONNECTED TO WHALING.

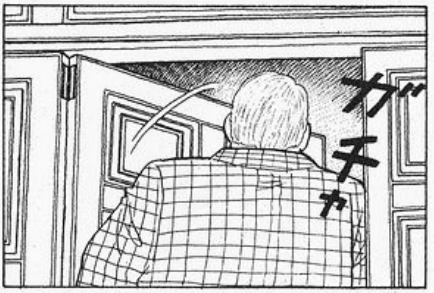

SOMETIMES, TO SAVE THE BIG FISH, YOU HAVE TO LET THE SMALL ONES GO.
WE POLITICIANS MUST CONSIDER THE NATION'S OVERALL INTERESTS, AFTER ALL.
WELL, NO, THAT'S NOT EXACTLY WHAT I MEANT...
SAVE THE BIG FISH *AND* THE SMALL ONES-
IF ALL IT TAKES IS SACRIFICING THE SMALL TO SAVE THE BIG, THEN EVEN AN AVERAGE POLITICIAN COULD DO THAT.
NOW *THAT'S* WHAT MAKES A GREAT STATESMAN, ISN'T IT?!
W-WHAT?!
HMM... SO EVEN YOU, MR. KADOMARU, AREN'T ALL THAT IMPRESSIVE, HUH?
8
KADOMARU, DO YOU TRULY BELIEVE THAT BLINDLY ACCEPTING UNREASONABLE DEMANDS FROM FOREIGN POWERS, SOLELY FOR ECONOMIC GAIN, SERVES OUR NATIONAL INTEREST? IF WE DO THAT, JAPAN WILL BE SEEN AS A NATION WILLING TO ACCEPT THE ABSURD FOR A QUICK BUCK-DISRESPECTED AND TAKEN LIGHTLY.
SO, LET ME SAY THIS, MR.
UGH...
UGH... YOU INSOLENT LITTLE-!


THE TRADITION OF EATING WHALE.
BUT THIS ISN'T JUST ABOUT THE SIZE OF ECONOMIC GAINS– IT'S ABOUT WHETHER WE CAN PRESERVE THE ANCESTRAL FOOD CULTURE OF JAPAN,
IT'S A MATTER OF JAPANESE PRIDE.


IT'S INCOMPARABLE TO INDUSTRIES LIKE AUTOMOBILES OR SEMICONDUCTORS –IT'S SOMETHING MUCH SMALLER...
CERTAINLY, IF YOU THINK OF WHALING AS AN INDUSTRY...

UGH... MMMPH...

9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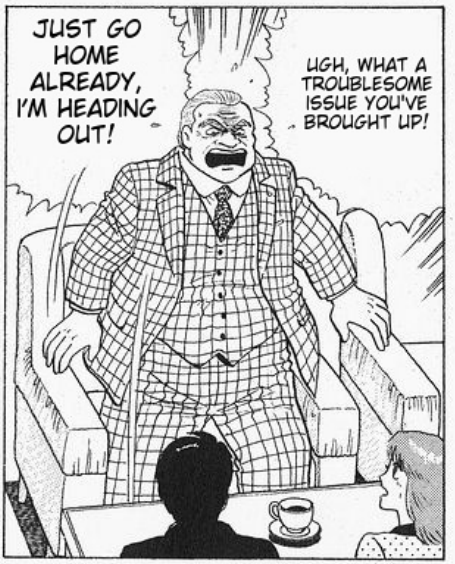
JUST GO HOME ALREADY, I'M HEADING OUT!
UGH, WHAT A TROUBLESOME ISSUE YOU'VE BROUGHT UP!

……
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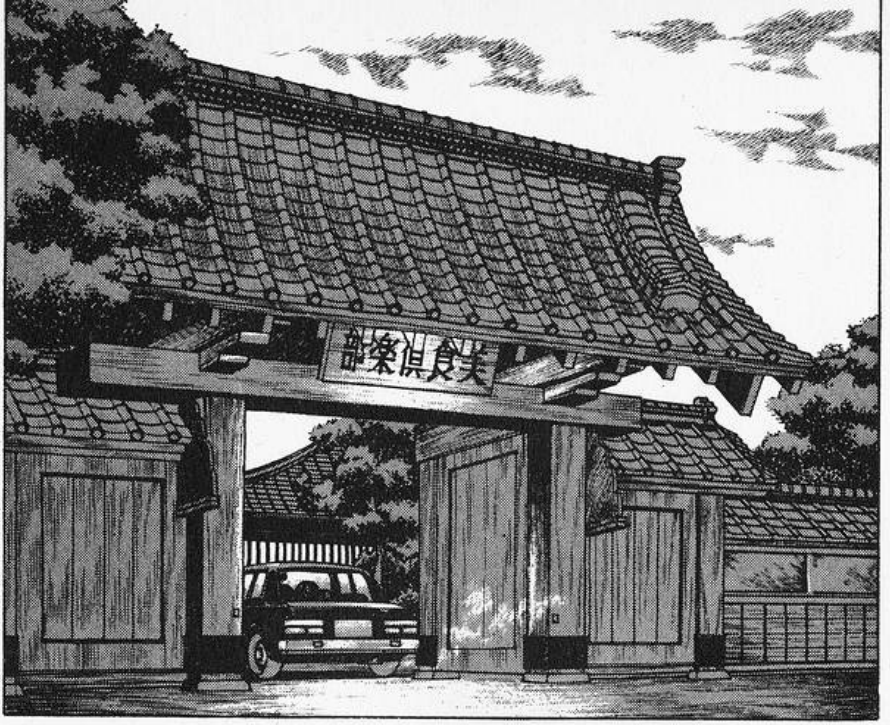
WE COULDN'T SECURE DEPUTY PRIME MINISTER KADOMARU'S COOPERATION, HUH?
DO THEY HAVE NO PRIDE OR SELF-RESPECT FOR THEIR OWN CULTURE?
THE ANTI-WHALING GROUPS PLAY DIRTY, BUT THE JAPANESE WHO DON'T EVEN TRY TO FIGHT BACK ARE JUST PATHETIC.
.....
10
LISTEN UP! I'M TELLING YOU-!
HOW DARE YOU?!
IF ONLY THEY HAD HALF THE GUTS AND APPETITE THAT MR. YAMAOKA HAS...



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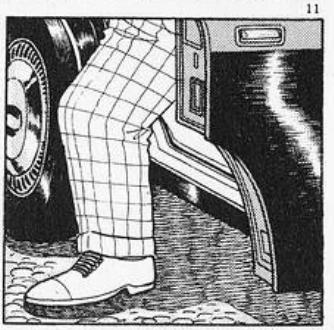
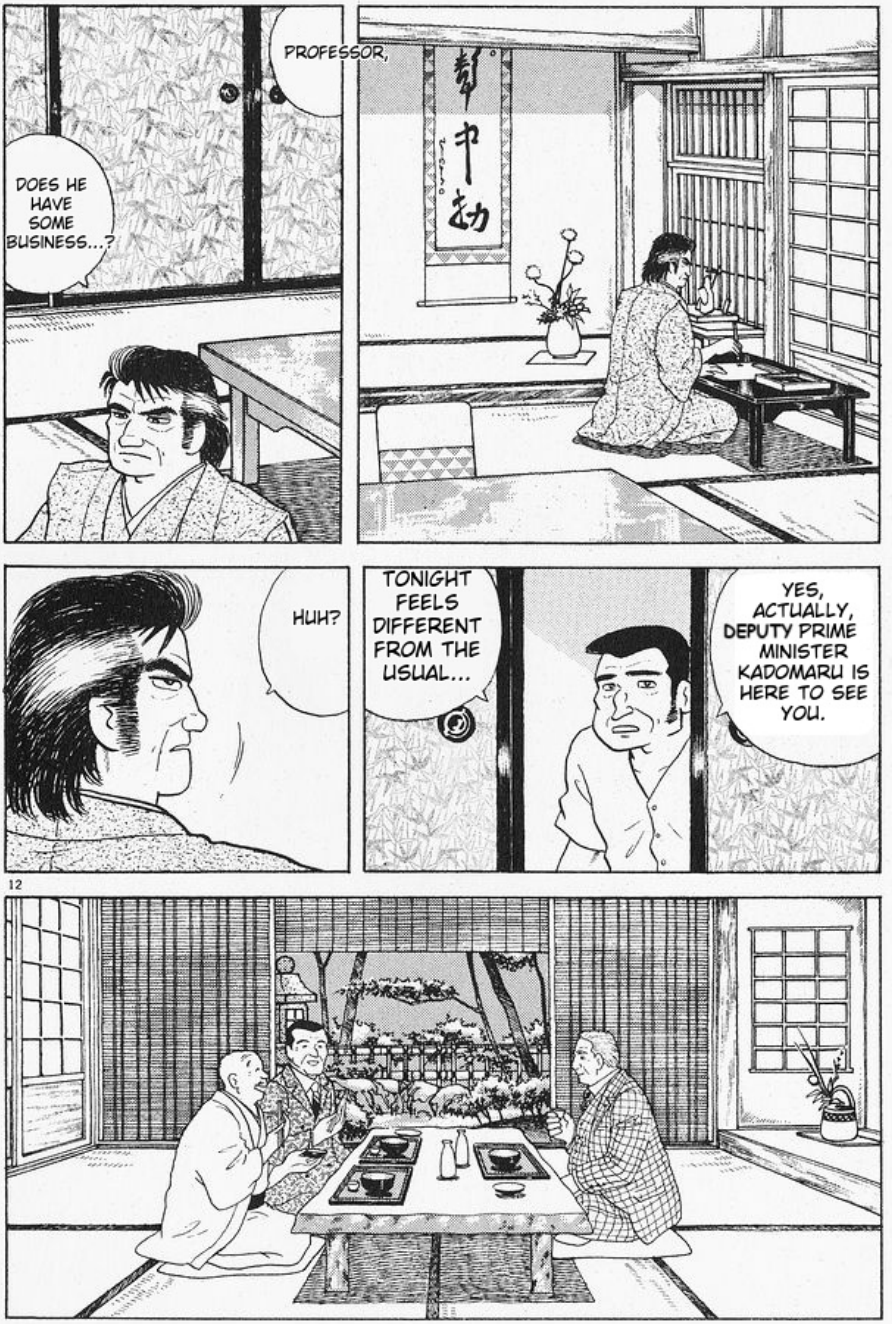



PROFESSOR,
DOES HE HAVE SOME BUSINESS...?
HUH?
TONIGHT FEELS DIFFERENT FROM THE USUAL...
YES, ACTUALLY, DEPUTY PRIME MINISTER KADOMARU IS HERE TO SEE YOU.
12

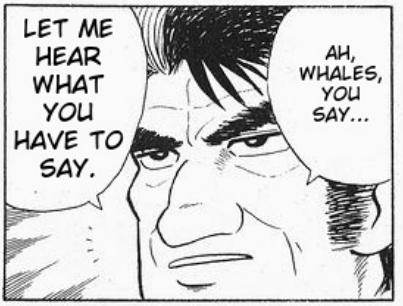
AH, MR. KAIBARA.
SORRY...
TO RECEIVE A PERSONAL GREETING FROM MR. KAIBARA HIMSELF -WHAT AN HONOR!
WELL, WELL, WHAT A SURPRISE!
NO... ACTUALLY, THERE'S SOMETHING ON MY MIND.
13
THAT'S NOT IT...
NOT AT ALL, NOT AT ALL,
THE VICE PREMIER, KNOWN FOR HIS HEARTY APPETITE, HAS LEFT HIS MEAL UNTOUCHED TONIGHT.
WELL...
THE CHEFS ARE QUITE CONCERNED. IS THERE SOMETHING THAT DISPLEASED HIM?

WELL, WELL, TO OUTSMART PROFESSOR KADOMARU QUITE THE IMPRESSIVE FELLOW.
TRUTH IS, THIS AFTERNOON, I WAS OUTSMARTED BY A YOUNG REPORTER.

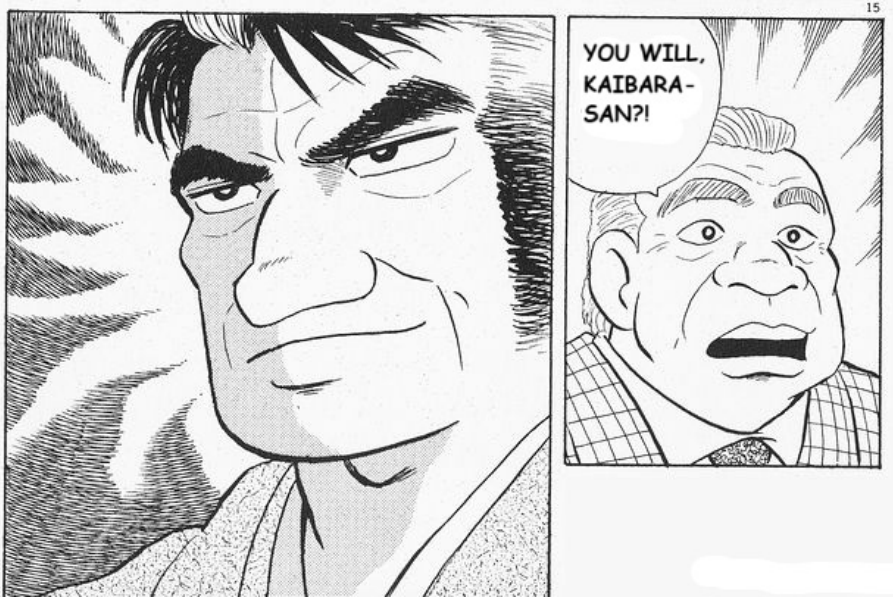
SUCH A MAN? I DON'T BELIEVE I KNOW HIM...
NO WAY...
HUH?!
DO YOU KNOW HIM?
HMM, A YOUNG LAD NAMED YAMAOKA FROM THE TOZAI NEWSPAPER, WAS IT...

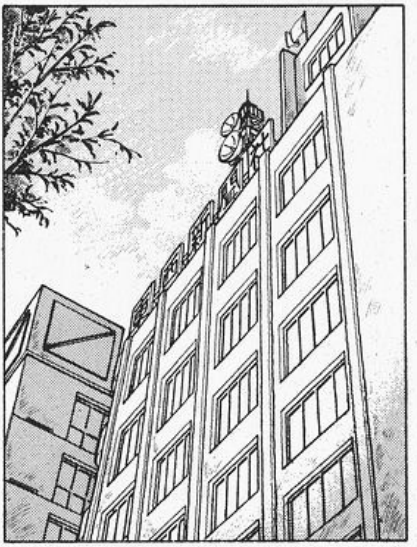
14

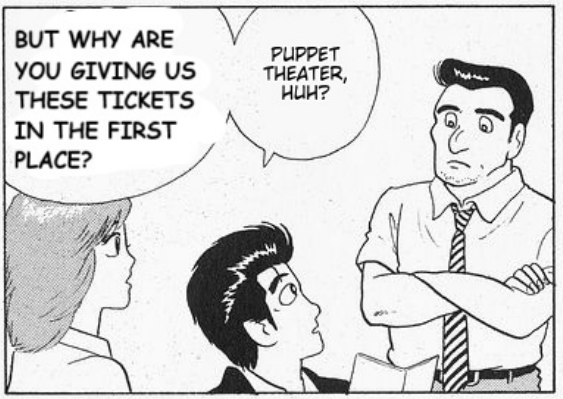
ACTUALLY, IT'S ABOUT THE WHALES.


LET ME HEAR WHAT YOU HAVE TO SAY.
AH, WHALES, YOU SAY...

-FROM *OISHINBO*, VOLUME 13






BUT WHY ARE YOU GIVING US THESE TICKETS IN THE FIRST PLACE?
PUPPET THEATER, HUH?

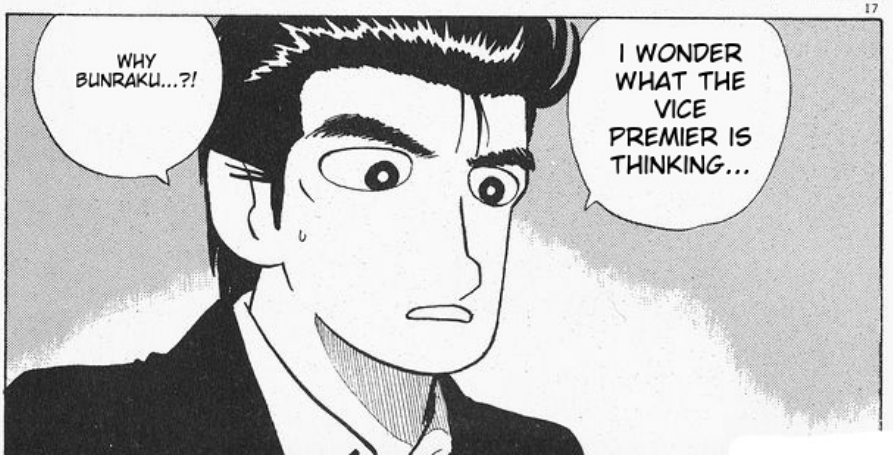
WAIT, BUNRAKU, YOU SAID?!

16

DOES HE HAVE A TASTE FOR THAT KIND OF THING...?
VICE PRIME MINISTER KADOMARU AND BUNRAKU?!

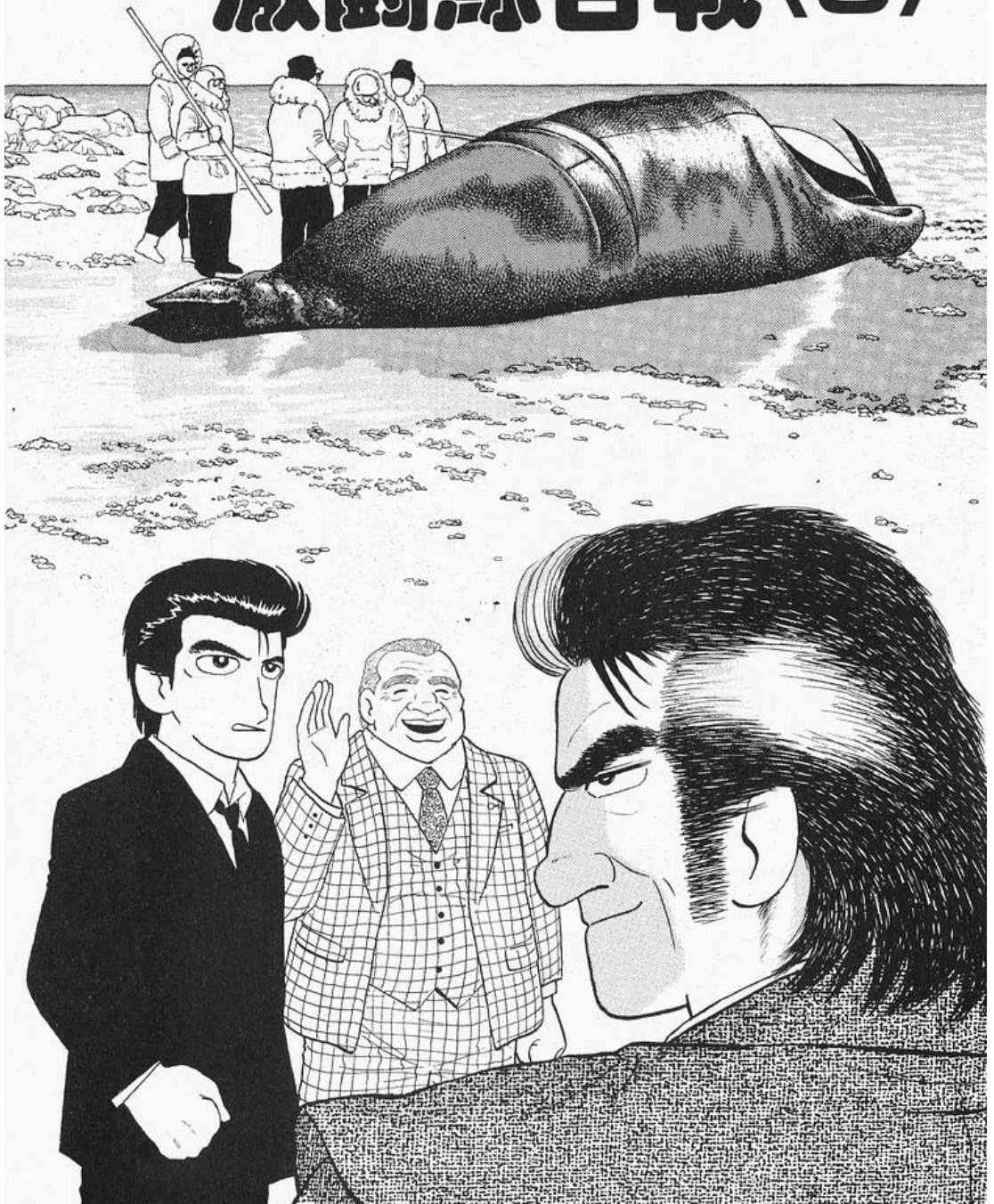
KADOMARU-SAN HANDED IT TO ME TO PASS ON TO YOU AND KURITA-SAN.
IT'S ACTUALLY HOSTED BY VICE PRIME MINISTER KADOMARU.

DELICIOUS ADVENTURE 13

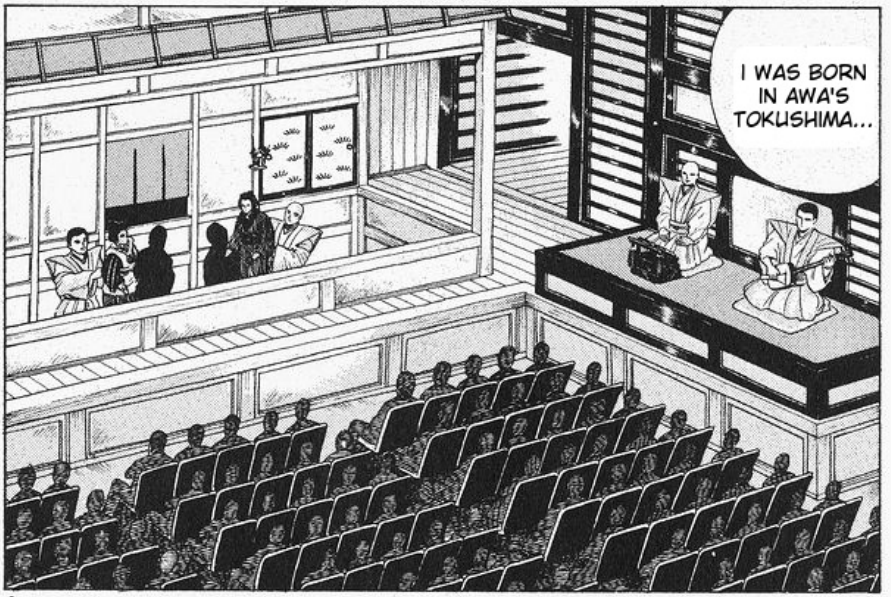


18

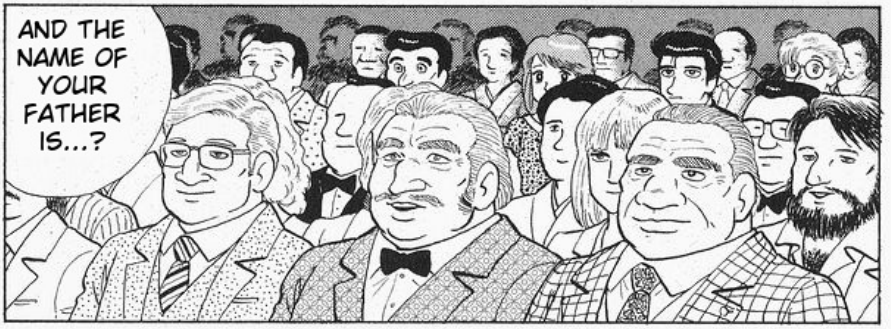
第1話
激闘鯨合戦〈5〉



WHAT'S THIS, TOKUSHIMA?


I WAS BORN IN AWA'S TOKUSHIMA...

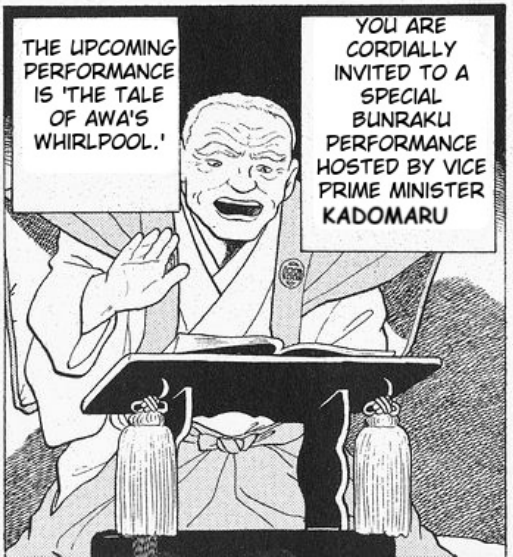
2


AND THE NAME OF YOUR FATHER IS...?

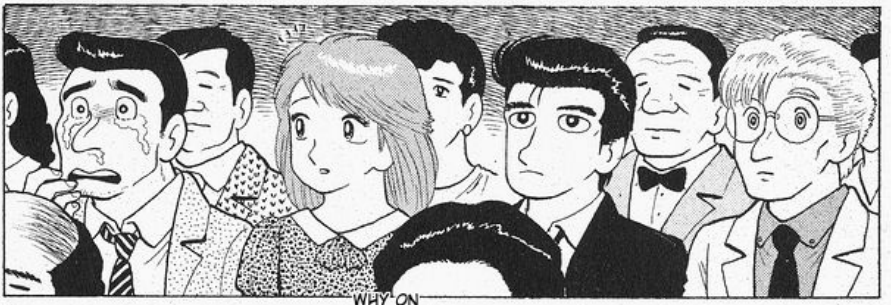
AND I AM JUROBEI OF AWA.

I AM OYUMI.
YES?

AND THE NAME OF OUR ESTEEMED HOST IS...

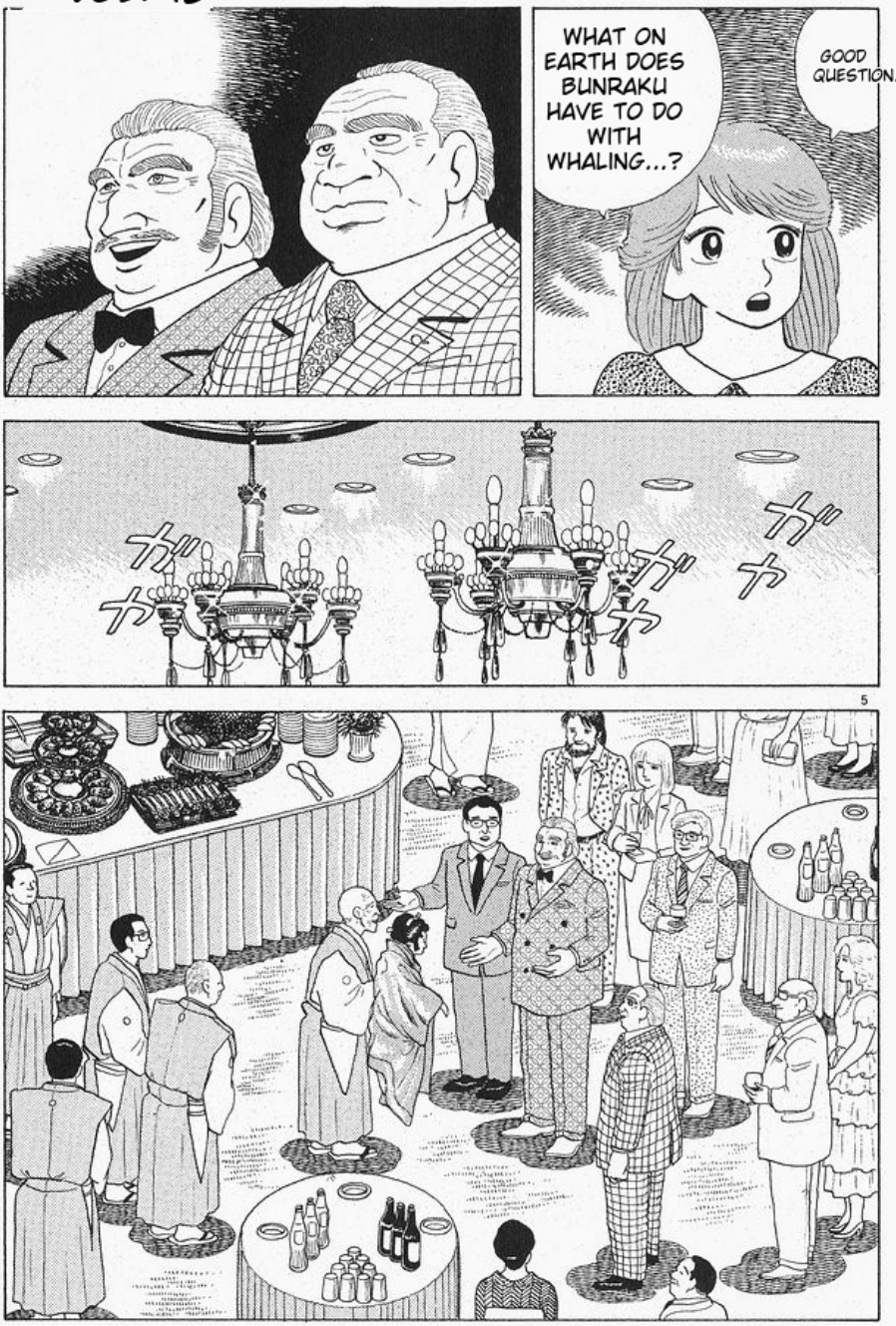

THE UPCOMING PERFORMANCE IS 'THE TALE OF AWA'S WHIRLPOOL.'
YOU ARE CORDIALLY INVITED TO A SPECIAL BUNRAKU PERFORMANCE HOSTED BY VICE PRIME MINISTER KADOMARU

IT'S HARD TO BELIEVE THESE ARE MERE PUPPETS PERFORMING— THEY STRIKE STRAIGHT TO THE HEART OF ANYONE WHO WATCHES...
THOUGH SHE HAD FINALLY REUNITED WITH HER LONG-LOST DAUGHTER, OTSURU, OYUMI WAS PLUNGED INTO DESPAIR, UNABLE TO REVEAL THEIR BOND DUE TO CIRCUMSTANCES BEYOND HER CONTROL. HER HEART ACHED WITH THE WEIGHT OF UNSPOKEN LOVE AND THE CRUEL TWIST OF FATE THAT KEPT THEM APART, EVEN AS THEY STOOD SIDE BY SIDE.



4

DID THEY CALL US AND VICE PRESIDENT WATT'S ENTOURAGE OVER HERE...?
WHY ON EARTH DID DEPUTY PRIME MINISTER KADOMARU GET INVOLVED WITH THIS BUNRAKU PUPPET SHOW,


WHAT ON EARTH DOES BUNRAKU HAVE TO DO WITH WHALING...?
GOOD QUESTION.
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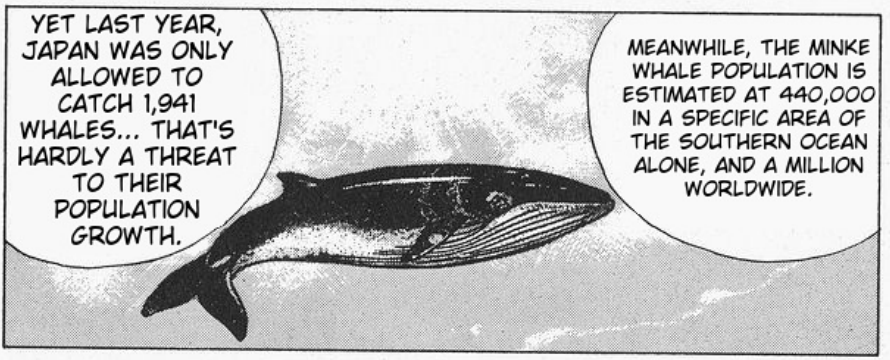
5

*TL NOTE: I GUESS WE'RE JUST GOING TO IGNORE THE FACT THAT JIM HENSON'S MUPPET SHOW WAS CREATED FOR ADULT AUDIENCES...

95 *TL NOTE: YEAH, SORRY, I'M NOT SYMPATHETIC. A NUMBER OF SUBSTITUTIONS COULD BE USED. JUST LIKE HOW WE DON'T USE WHALE OIL TO LIGHT OUR HOMES ANYMORE.

*TL NOTE: AGAIN, SUBSTITUTIONS COULD BE EASILY MANUFACTURED.

FROM 26 BOWHEAD WHALES, YOU COULD GET ENOUGH BALEEN TO MAKE PUPPETS FOR BUNRAKU THEATER FOR ABOUT 20 YEARS!
LAST YEAR, AMERICA CAUGHT 26 BOWHEAD WHALES IN THE ARCTIC.
HUH?
DON'T WORRY, MR. YOSHIDA, YOU CAN BUY BOWHEAD WHALE BALEEN FROM AMERICA.
AMERICA IS LEADING THE CHARGE TO BAN WHALING, ISN'T IT?
WAIT, WHAT?! AMERICA IS KILLING WHALES?!
TAKING 26 OUT OF A THOUSAND IS WAY TOO MANY!
THE REAL ISSUE IS THAT THERE ARE ONLY ABOUT A THOUSAND BOWHEAD WHALES LEFT, INCLUDING FEMALES AND CALVES.



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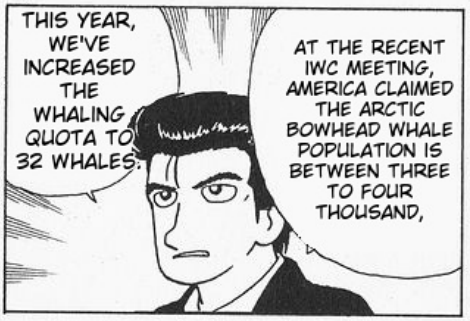
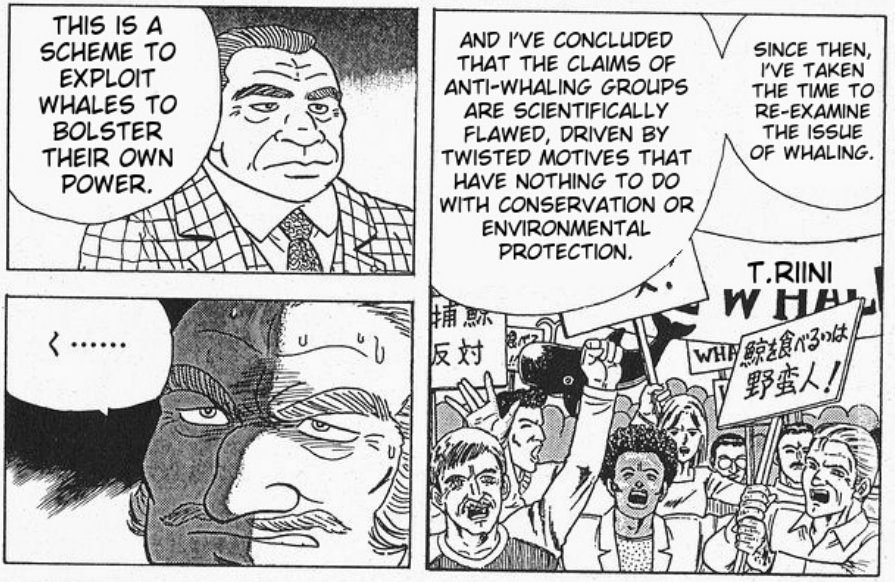
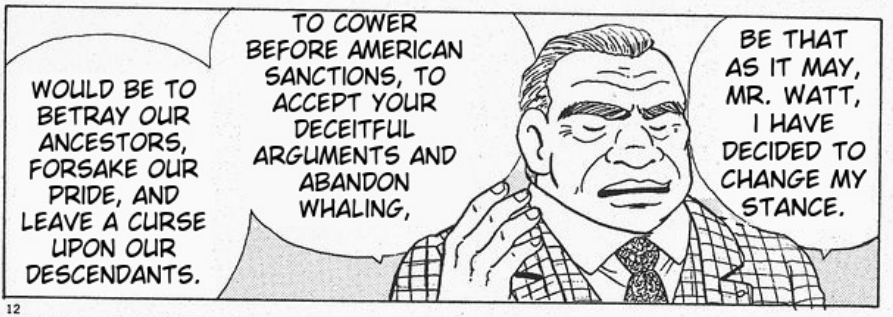


*TL NOTE: THE US HAS ALWAYS ALLOWED ABORIGINAL SUBSISTENCE WHALING. THE JAPANESE MINKE WHALE ESTIMATION HAS ALREADY BEEN DEBUNKED AN THE BOWHEAD POPULATION OF THAT PERIOD WAS BETWEEN 3-4,000. THE CURRENT POPULATION OF BOWHEAD IS 10,000 AND INCREASING.

FROM "OISHINBO VOLUME 13"

*TL NOTE: I REALLY DON'T FEEL LIKE GOING THROUGH EVERYTHING WRONG HERE... OBVIOUSLY THE POLITICALLY INCORRECT TERM "ESKIMO", AND THE ALLOWABLE QUOTAS HAVE FLUCTUATED OVER THE YEARS. JAPAN HAS NEVER HELD TO ANY SORT OF QUOTA AT ALL...





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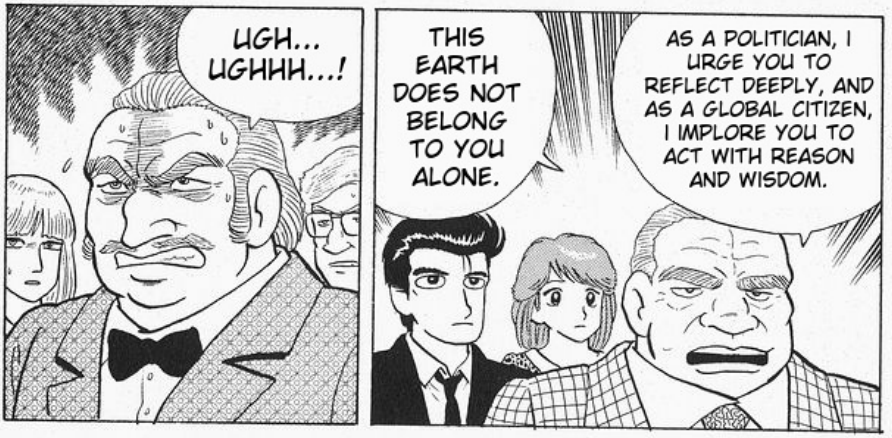
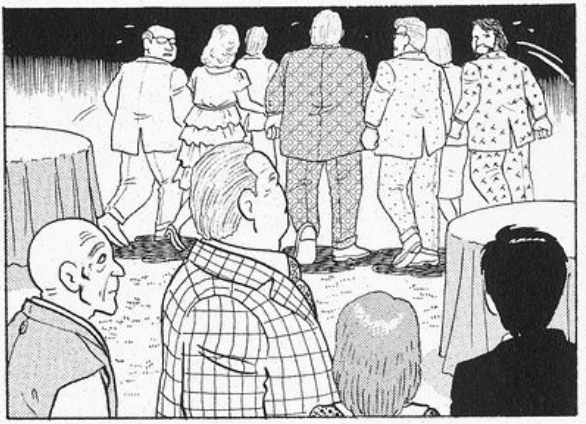
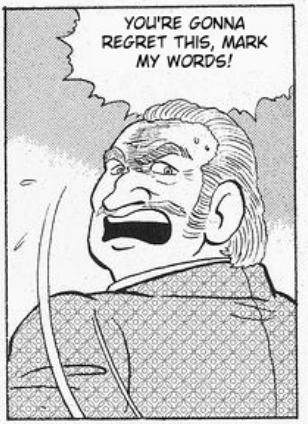


*TL NOTE: BOY THAT LINE ABOUT THE EARTH NOT BELONGING TO YOU ALONE... IT'S LIKE HE DOESN'T SEE THE IRONY...



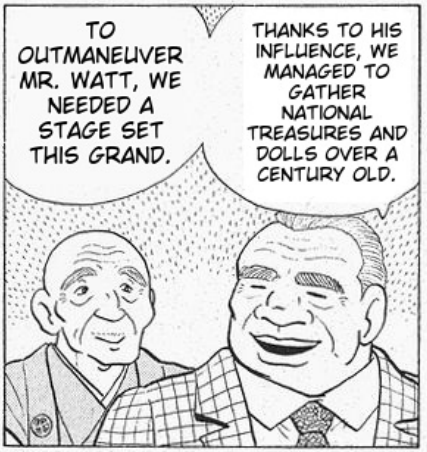

YOU'RE GONNA REGRET THIS, MARK MY WORDS!

13

VICE PRIME MINISTER, YOU'RE A LEGEND! A TRUE POLITICAL GIANT!
I TAKE BACK MY HARSH WORDS FROM THE OTHER DAY!
THIS BIG SHOT OVER HERE...

HOW ABOUT THIS, HUH?

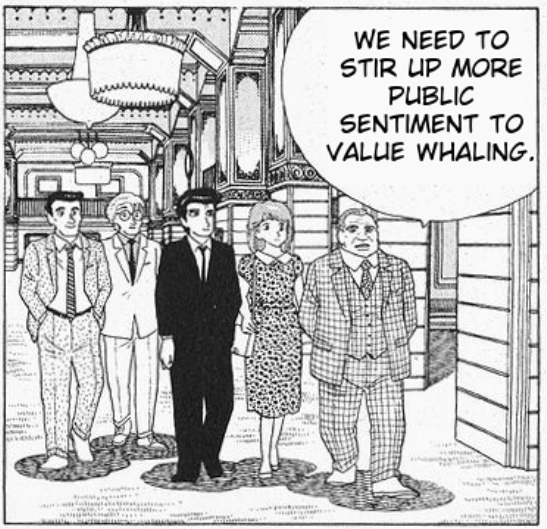
DEPUTY PRIME MINISTER, I NEVER WOULD'VE THOUGHT TO LINK BUNRAKU WITH WHALING.
STILL,


TO OUTMANEUVER MR. WATT, WE NEEDED A STAGE SET THIS GRAND.
THANKS TO HIS INFLUENCE, WE MANAGED TO GATHER NATIONAL TREASURES AND DOLLS OVER A CENTURY OLD.

INDEED. ACTUALLY, I RECEIVED SOME ADVICE FROM A CERTAIN SOMEONE...

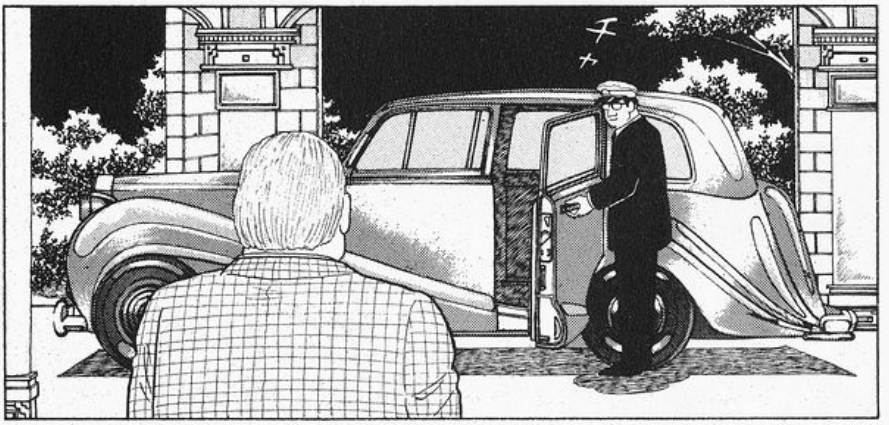
WOW, REALLY...?

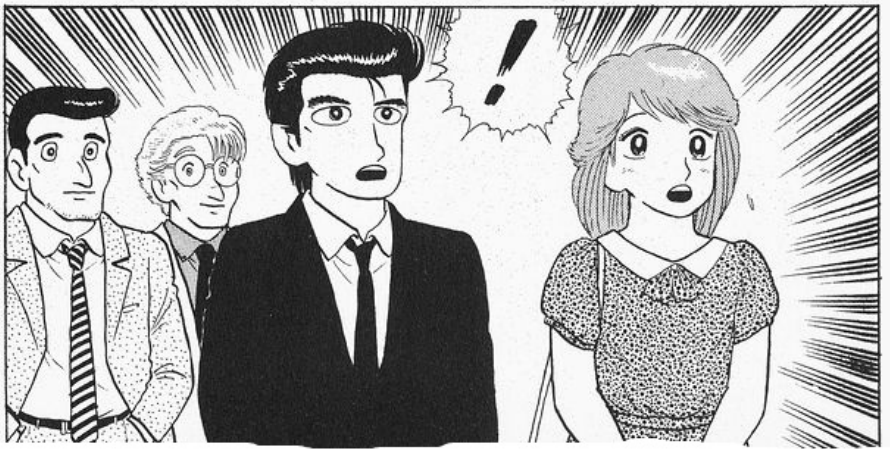
14


WE NEED TO STIR UP MORE PUBLIC SENTIMENT TO VALUE WHALING.

HMM...

ALRIGHT THEN.
MUCH APPRECIATED.
THANK YOU, WE'LL GIVE IT OUR ALL TOO.
WITHIN THE GOVERNMENT, WE'RE PULLING OUT ALL THE STOPS TO PUSH FOR THE RESUMPTION OF WHALING.

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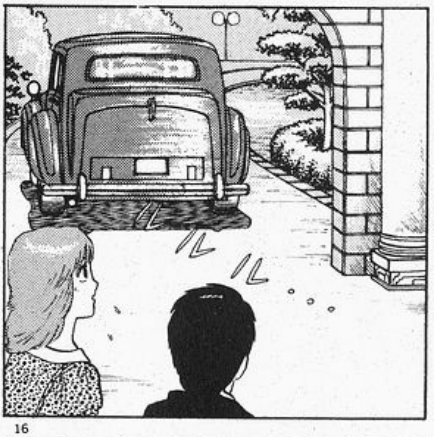
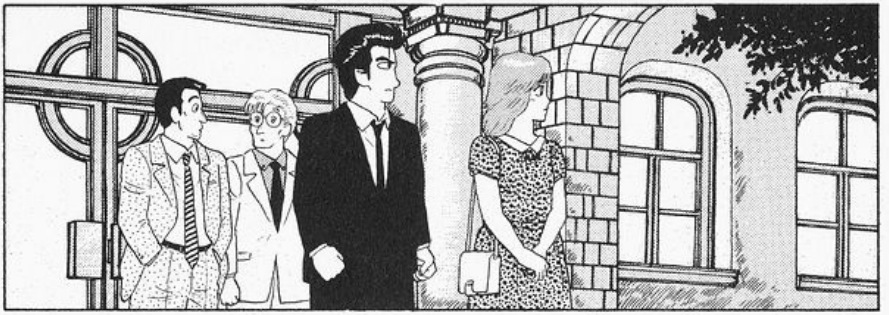


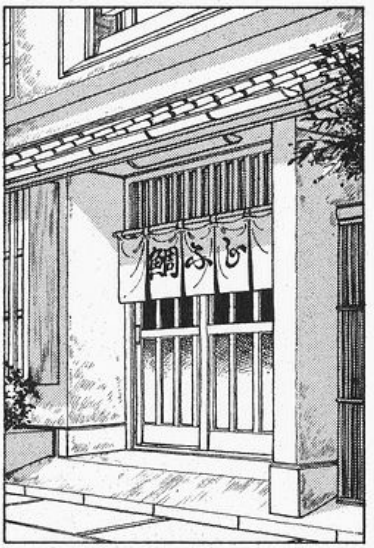
16

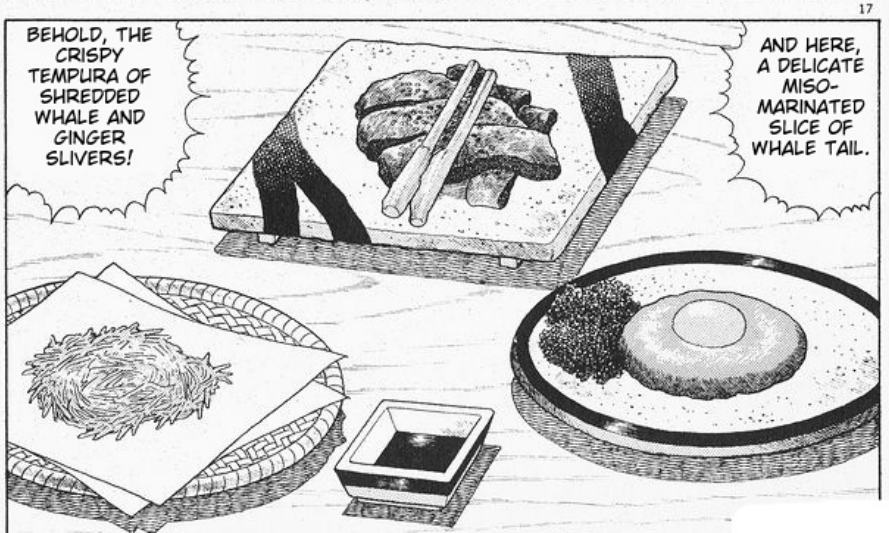
ONCE AGAIN, WE'RE DANCING IN THE PALM OF YŪZAN'S HAND...
DAMN IT...

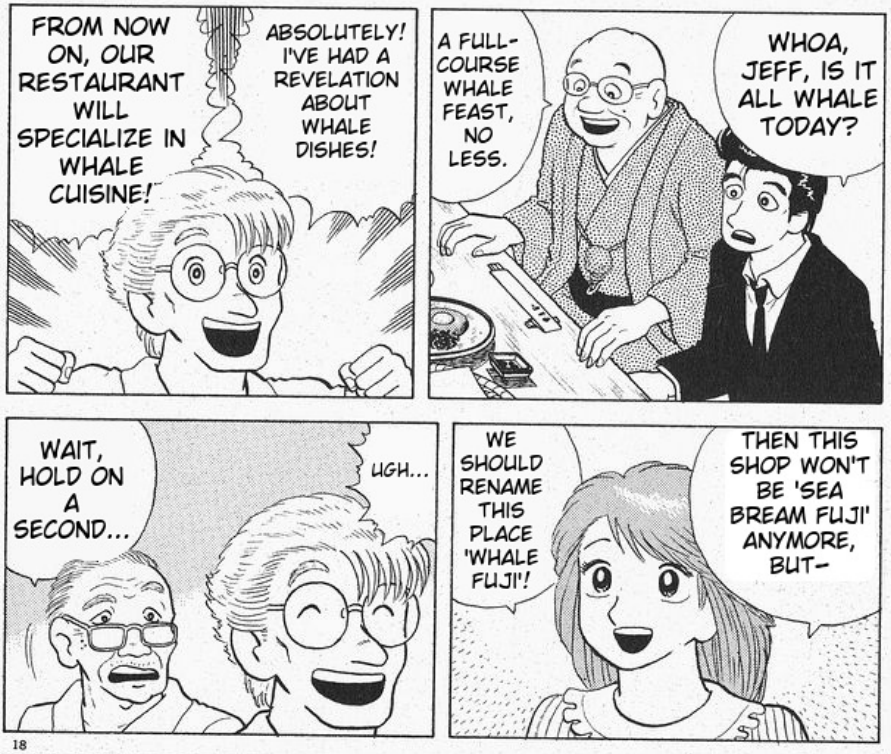
SO IT WAS YŪZAN KAIBARA WHO LENT HIS WISDOM TO THE DEPUTY PRIME MINISTER, HUH...



HERE YOU GO! A SUCCULENT TARTARE STEAK MADE FROM THE FINEST WHALE LOIN.



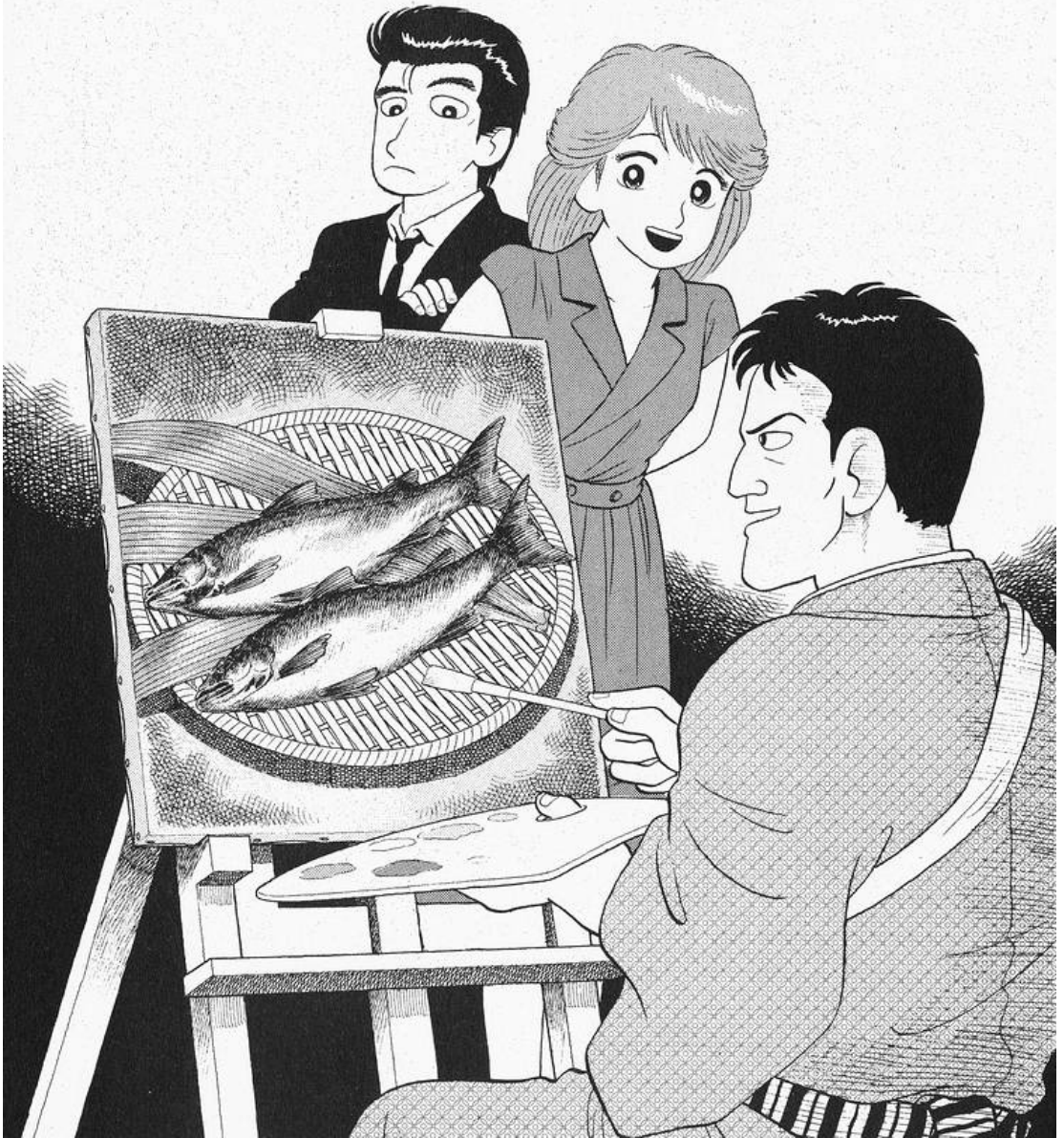

BEHOLD, THE CRISPY TEMPURA OF SHREDDED WHALE AND GINGER SLIVERS!
AND HERE, A DELICATE MISO-MARINATED SLICE OF WHALE TAIL.

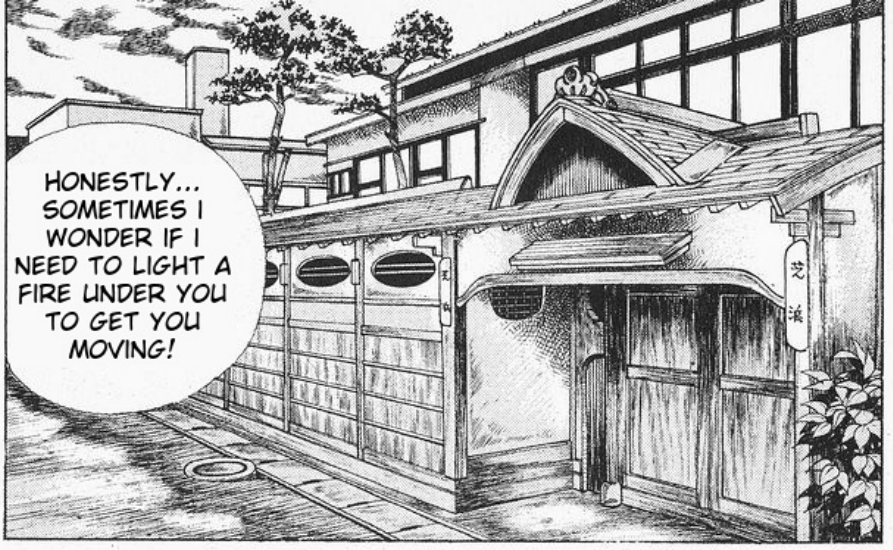


18

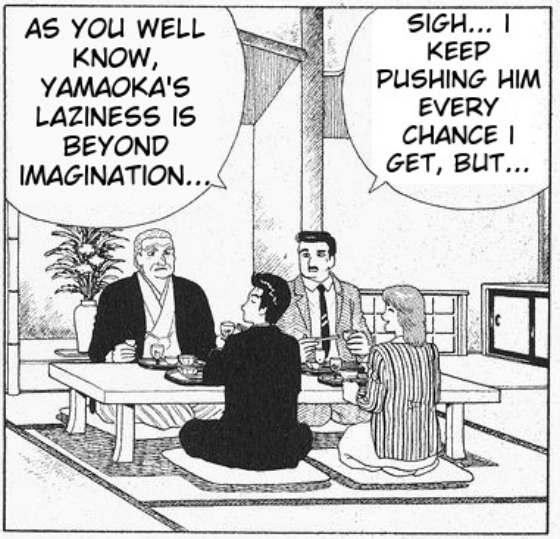
*TL NOTE: I GUESS JEFF IS EAGER TO PUT HIMSELF OUT OF A JOB AND HIS BOSS OUT OF BUSINESS...

第2話
料理と絵ごころ




HONESTLY... SOMETIMES I WONDER IF I NEED TO LIGHT A FIRE UNDER YOU TO GET YOU MOVING!

DON'T TREAT ME LIKE SOME KIND OF MONSTER, ALRIGHT?!


AS YOU WELL KNOW, YAMAOKA'S LAZINESS IS BEYOND IMAGINATION...
SIGH... I KEEP PUSHING HIM EVERY CHANCE I GET, BUT...

2

IT'S COSTING ME A FORTUNE, I TELL YA!
GOOD GRIEF... WHAT A MESS...

AND IF YOU'RE GONNA RUSH ME TO CREATE THE ULTIMATE MENU, YOU BETTER KEEP FEEDING ME DELICIOUS STUFF NON-STOP!

HELLO, THANK YOU FOR COMING.
HOW DARE YOU?!
HAH, FOR THE HEAD OF THE COMPANY TO SAY SOMETHING SO STINGY, THE EAST-WEST NEWS MUST NOT BE MUCH...
I'LL DO MY BEST TO MAKE YOU HAPPY.
THANKS.
HEY THERE, LOOKING FORWARD TO TODAY!
3
OH?
TODAY, I'VE PREPARED SOMETHING A LITTLE SPECIAL.
I'M EXCITED.
JUDGING FROM THE APPETIZERS, LIKE THE SALTED BONITO, THINGS SEEM PROMISING!

ピチピチ
WOW, IT'S SO FRESH!
YEP, THAT'S A SCORPIONFISH, ALRIGHT.
FRIED SCORPIONFISH, HUH? NOT EXACTLY RARE, BUT STILL...
HERE, TAKE A LOOK.

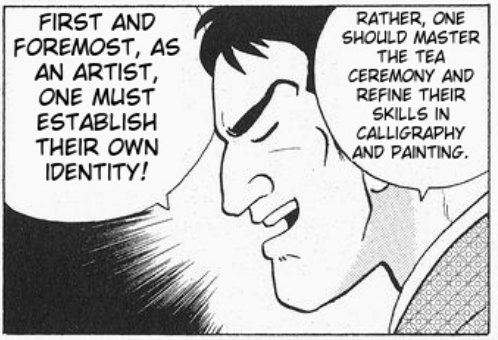
4

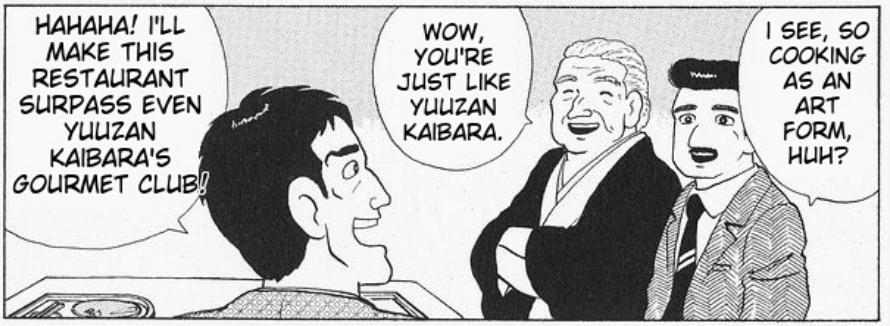
DIP IT IN THIS SAUCE.
NOW, PLEASE ENJOY IT WHILE IT'S STILL HOT.
HUH... SO YOU ONLY FRY THE SKIN?
IT'S *NYOKUMAM*!
OH, THIS SMELL... I REMEMBER IT!
THE OUTSIDE IS FIRM, BUT THE INSIDE IS ALL WOBBLY AND JIGGLY...?!
WHOA! I THOUGHT THE FRIED SKIN WOULD BE CRISPY AND HARD, BUT...
TRY IT WITH GRATED DAIKON AND PONZU SAUCE.
THE FLESH IS SLICED PAPER-THIN.
SPRINGY BOUNCE IS STILL THERE, BUT IT'S PERFECTLY COOKED, SO THE SWEETNESS REALLY COMES THROUGH!
THE GELATINOUS SKIN HAS THIS STICKY, GOOEY TEXTURE, AND THE PLUMP,

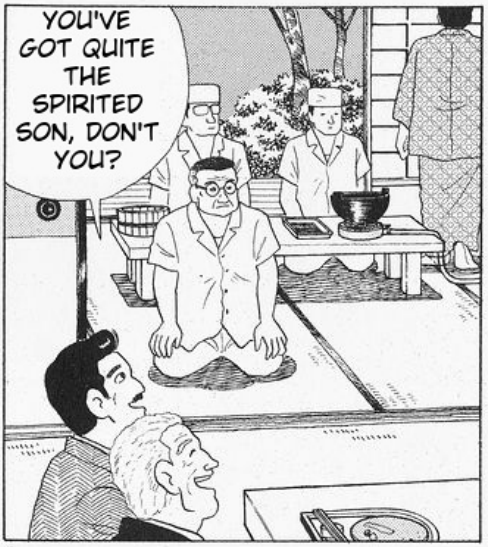
THIS METHOD REVEALS THE ESSENCE OF BOTH!
AH, I SEE... BY FRYING THE WHOLE FISH, I NEVER TRULY APPRECIATED THE NATURAL FLAVORS OF BOTH THE SKIN AND THE FLESH.
WHO WOULD'VE THOUGHT SUCH A GROTESQUE FISH COULD TASTE SO REFINED!
WOW... SO CRISPY AND FRESH...
THIS WILL SURELY INSPIRE THE ULTIMATE MENU CREATION.
ABSOLUTELY!
SUCH A SPLENDID IDEA! I THOROUGHLY ENJOYED IT.
6
GOOD EVENING! WELCOME TONIGHT.
THANKS A TON.

FROM 'OISHINBO'.

7




HAHAHA! I'LL MAKE THIS RESTAURANT SURPASS EVEN YUUZAN KAIBARA'S GOURMET CLUB!
WOW, YOU'RE JUST LIKE YUUZAN KAIBARA.
I SEE, SO COOKING AS AN ART FORM, HUH?


YOU'VE GOT QUITE THE SPIRITED SON, DON'T YOU?

WELL, WELL.

WELL THEN, I'LL TAKE MY LEAVE NOW.

8

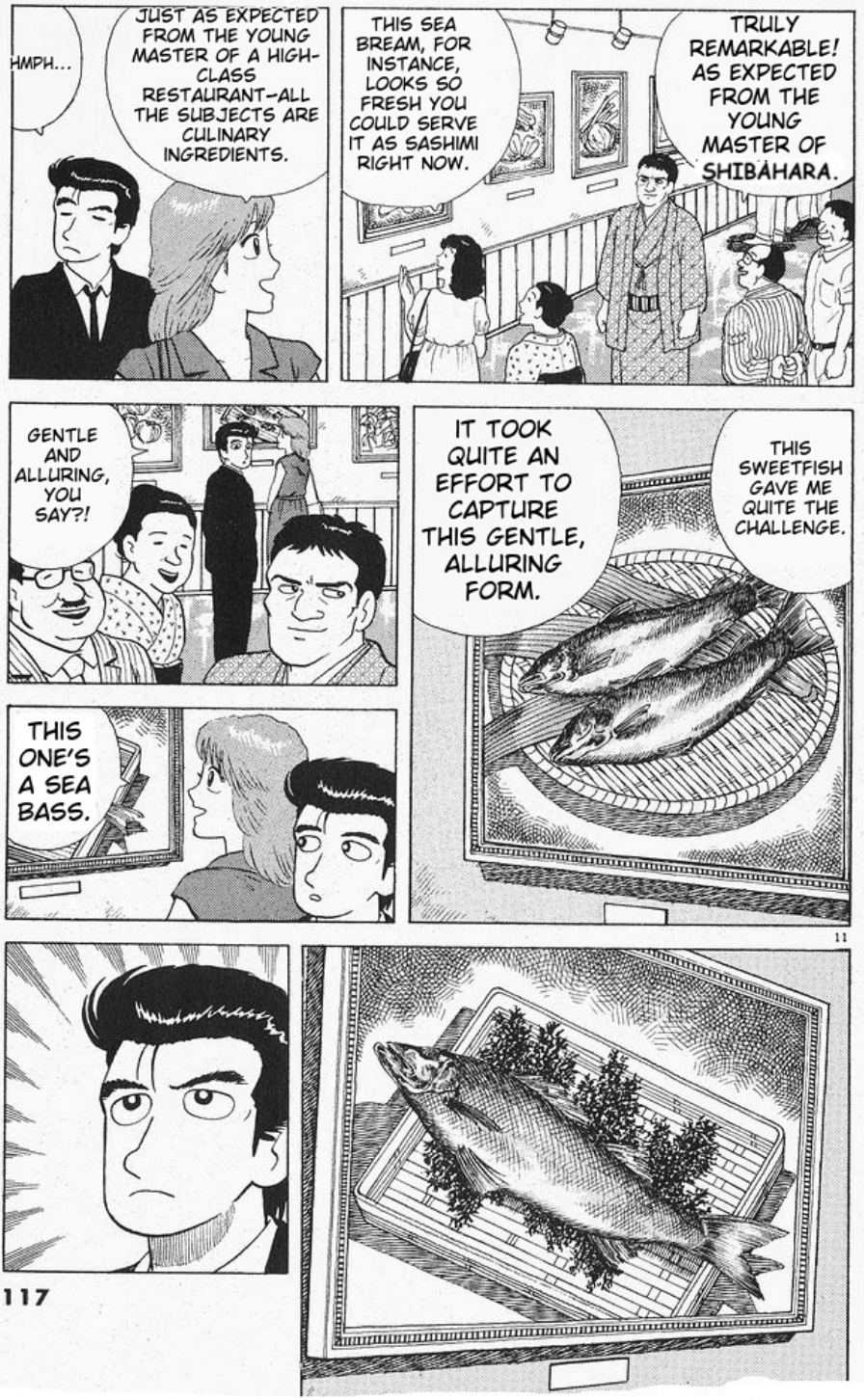
WAIT, WHAT?! WHY?

I CAN'T BELIEVE HE SAID SOMETHING SO EMBARRASSING IN FRONT OF EVERYONE... HOW PATHETIC.
OH NO, NOT AT ALL...
I WON'T LET MY SON INHERIT THIS RESTAURANT!

FROM 'OISHINBO'.

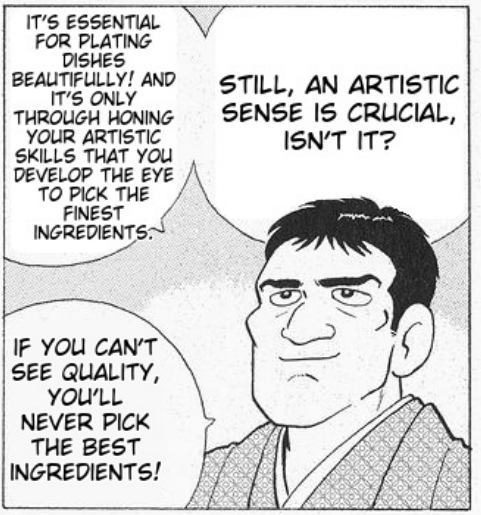
9

THIS IS IT! THE YOUNG MASTER FROM THAT RYOTEI WE VISITED THE OTHER DAY IS HOLDING HIS SOLO EXHIBITION!
SHIBAHARA JUICHI SOLO EXHIBITION
POPIMESHI
LET'S TAKE A LOOK, SHALL WE?
BUT EVEN THOUGH WE WERE KIND ENOUGH TO RECEIVE AN INVITATION...
I'M NOT REALLY FEELING IT...
OPENING A SOLO ART EXHIBITION— NOW THAT'S IMPRESSIVE!


HMPH...
JUST AS EXPECTED FROM THE YOUNG MASTER OF A HIGH-CLASS RESTAURANT—ALL THE SUBJECTS ARE CULINARY INGREDIENTS.
THIS SEA BREAM, FOR INSTANCE, LOOKS SO FRESH YOU COULD SERVE IT AS SASHIMI RIGHT NOW.
TRULY REMARKABLE! AS EXPECTED FROM THE YOUNG MASTER OF SHIBAHARA.
GENTLE AND ALLURING, YOU SAY?!
THIS ONE'S A SEA BASS.
IT TOOK QUITE AN EFFORT TO CAPTURE THIS GENTLE, ALLURING FORM.
THIS SWEETFISH GAVE ME QUITE THE CHALLENGE.
11

EDO-STYLE SUZUKI IS PURE SOPHISTICATION! IF YOU PAINT IT CLUMSILY, IT'S JUST A JOKE.
ABOVE ALL, SUZUKI IS ABOUT BOLDNESS AND FLAIR.

ガハハハ
HA! AN EYE FOR MATERIALS? THAT'S A RIOT!
AH, MR. YAMOKA!


IT'S ESSENTIAL FOR PLATING DISHES BEAUTIFULLY! AND IT'S ONLY THROUGH HONING YOUR ARTISTIC SKILLS THAT YOU DEVELOP THE EYE TO PICK THE FINEST INGREDIENTS.
STILL, AN ARTISTIC SENSE IS CRUCIAL, ISN'T IT?
IF YOU CAN'T SEE QUALITY, YOU'LL NEVER PICK THE BEST INGREDIENTS!

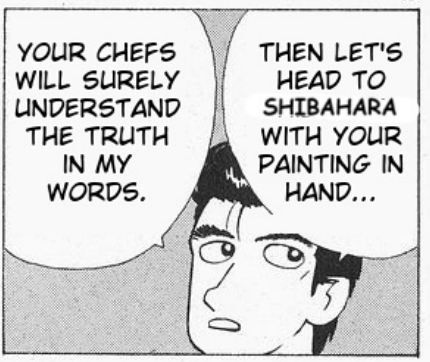
12

WHAT THE —?!

JUDGING BY THIS PAINTING, YOU CLEARLY DON'T HAVE THE EYE TO TELL GOOD MATERIALS FROM BAD!

OHARA'S GATHERING THE OTHER DAY... WHAT'S SO FUNNY, HUH?!
YOU WERE AT MR.

DELICIOUSLY BOLD!



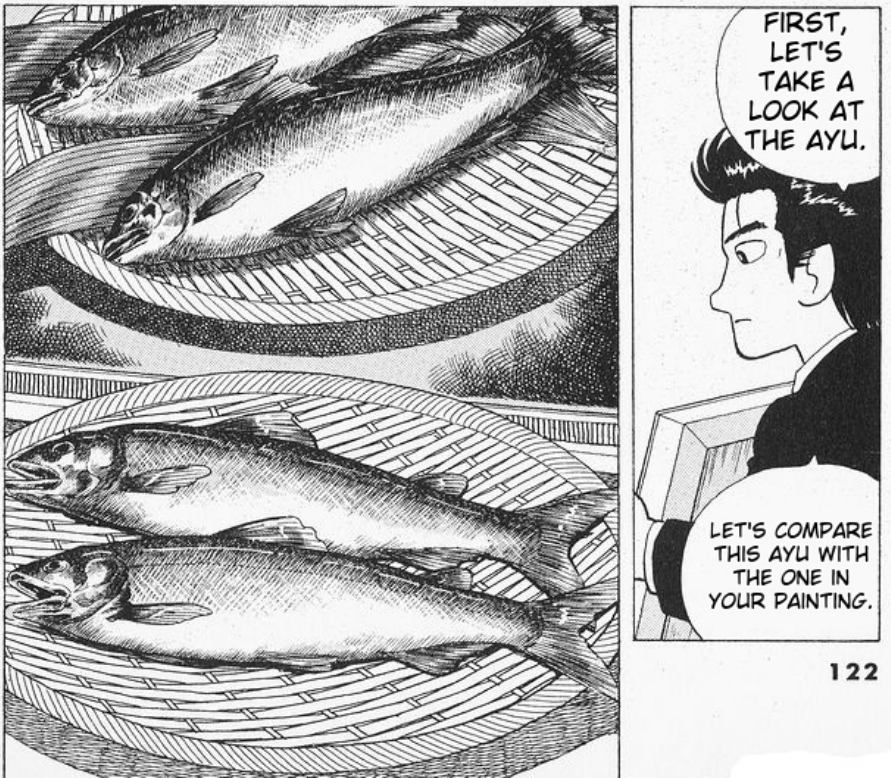
芝浜
AND LET THIS CREW BE THE JUDGE.
GATHERED HERE ARE SEASONED VETERANS, TOP-TIER EXPERTS AMONG THE EXECUTIVES.
ムスト
WHY DOES IT ALWAYS END UP LIKE THIS?! INSTEAD OF FOCUSING ON CREATING THE ULTIMATE MENU, IT'S JUST ONE SQUABBLE AFTER ANOTHER...
14
RAISE YOUR HAND IF YOU THINK IT'S OKAY TO PROCURE THE INGREDIENTS EXACTLY AS DEPICTED IN THIS PICTURE...
I'M ABOUT TO SHOW YOU THE PICTURE,
FAIR ENOUGH!

.....
WHO HERE WANTS TO STOCK THIS AYU?
NOW, ABOUT THIS AYU FISH–
SO YOU'RE SAYING NO ONE'S TAKING THIS AYU?!
WHAT, NO ONE'S RAISING THEIR HAND?!
ARE YOU TELLING ME NO ONE WANTS THIS SUZUKI?!
WHY IS THAT?! WHY IS THIS HAPPENING?!
NEXT, WHO'S GOING TO STEP UP AND BUY THIS SUZUKI?
15

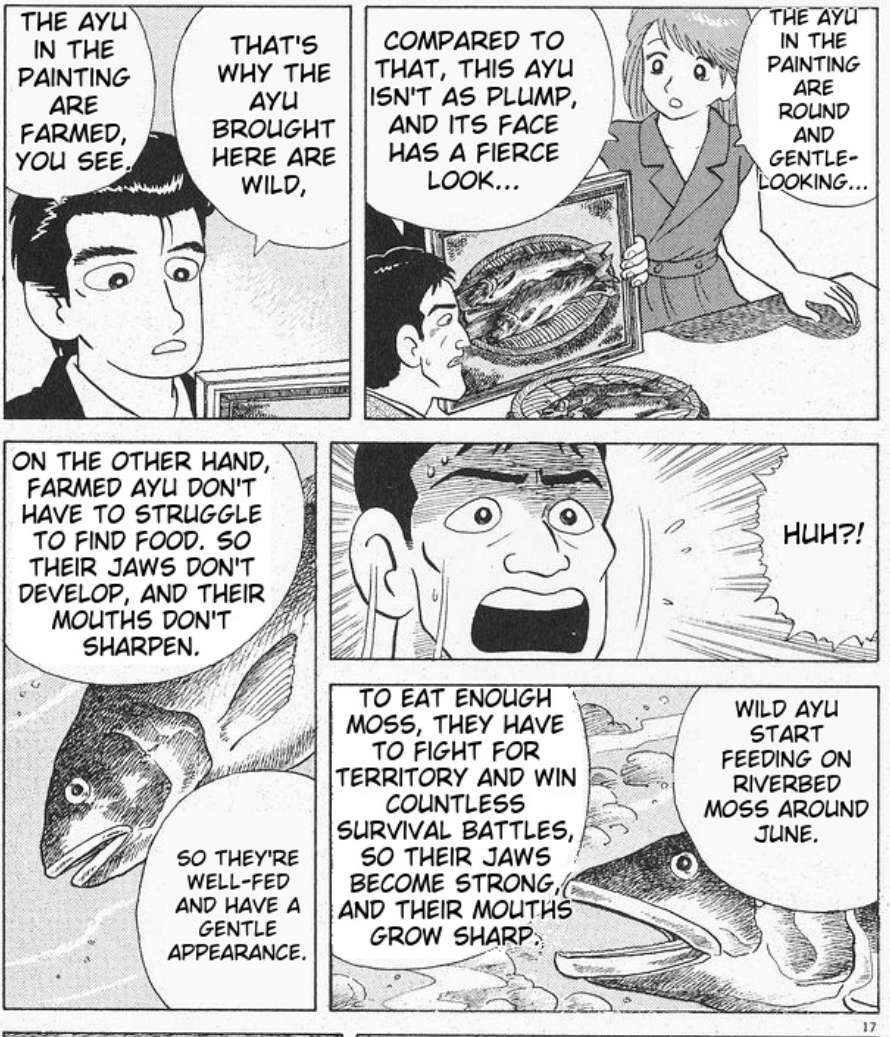
WHAT'S THE PROBLEM, YOU ASK...?
WHY...?
YES.
SINCE IT'S IN SEASON, THERE SHOULD BE BOTH AYU AND SEA BASS IN THE KITCHEN HERE, RIGHT? COULD YOU BRING THEM OVER?

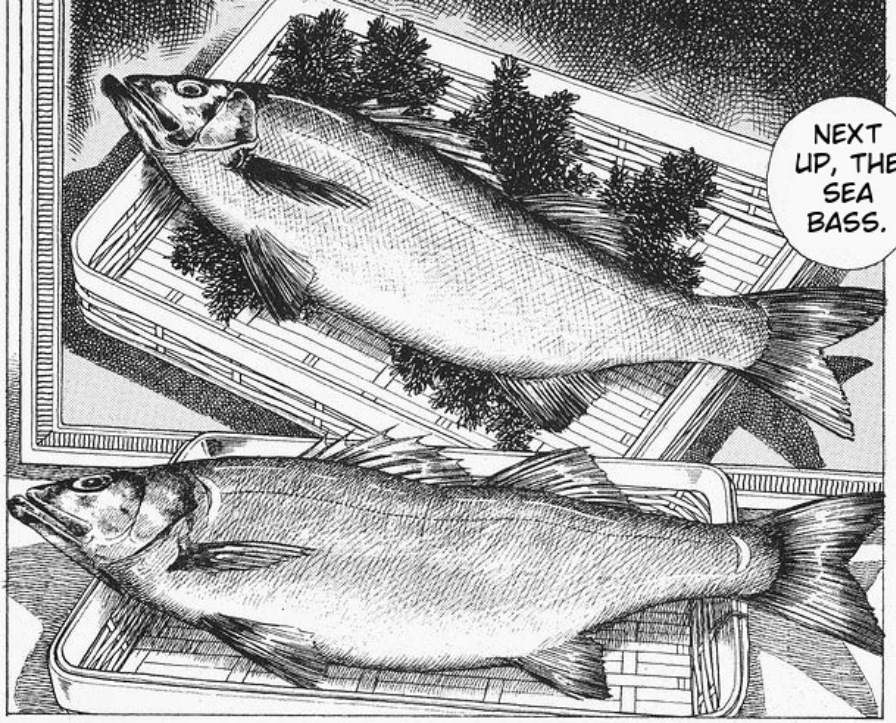
.....?

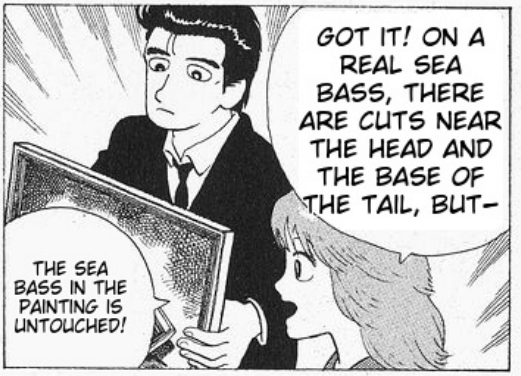
16


FIRST, LET'S TAKE A LOOK AT THE AYU.
LET'S COMPARE THIS AYU WITH THE ONE IN YOUR PAINTING.

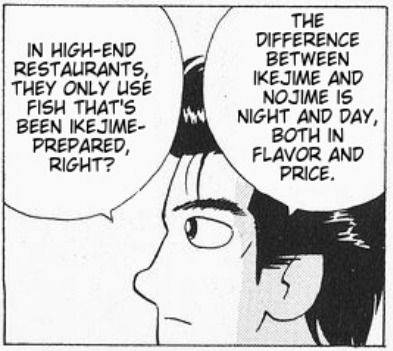
FROM 'OISHINBO'.

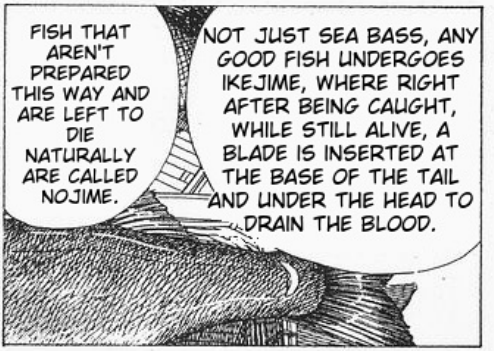


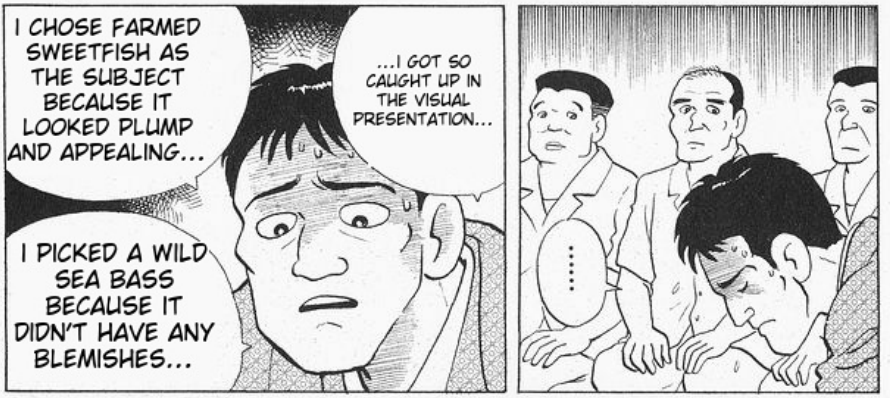

NEXT UP, THE SEA BASS.


GOT IT! ON A REAL SEA BASS, THERE ARE CUTS NEAR THE HEAD AND THE BASE OF THE TAIL, BUT–
THE SEA BASS IN THE PAINTING IS UNTOUCHED!

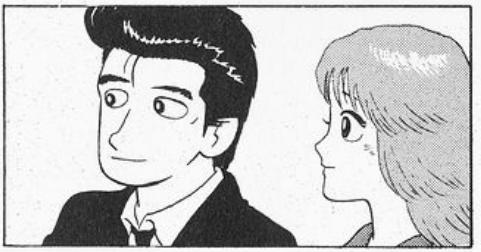
18


IN HIGH-END RESTAURANTS, THEY ONLY USE FISH THAT'S BEEN IKEJIME-PREPARED, RIGHT?
THE DIFFERENCE BETWEEN IKEJIME AND NOJIME IS NIGHT AND DAY, BOTH IN FLAVOR AND PRICE.


FISH THAT AREN'T PREPARED THIS WAY AND ARE LEFT TO DIE NATURALLY ARE CALLED NOJIME.
NOT JUST SEA BASS, ANY GOOD FISH UNDERGOES IKEJIME, WHERE RIGHT AFTER BEING CAUGHT, WHILE STILL ALIVE, A BLADE IS INSERTED AT THE BASE OF THE TAIL AND UNDER THE HEAD TO DRAIN THE BLOOD.


I CHOSE FARMED SWEETFISH AS THE SUBJECT BECAUSE IT LOOKED PLUMP AND APPEALING...
...I GOT SO CAUGHT UP IN THE VISUAL PRESENTATION...
I PICKED A WILD SEA BASS BECAUSE IT DIDN'T HAVE ANY BLEMISHES...
.....

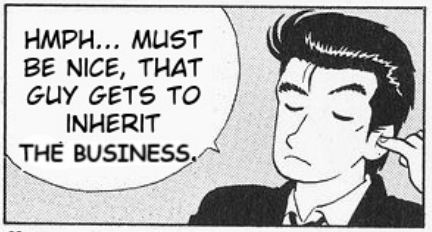
CALLING COOKING A MANUAL TRADE... I WAS SO BLINDED...
...THAT I COMPLETELY OVERLOOKED THE MOST IMPORTANT PART...



19

EVER SINCE THEN, THAT SON OF HIS HAS BEEN HITTING THE DOCKS EVERY MORNING FOR SUPPLIES, STANDING IN THE KITCHEN—TOTALLY TRANSFORMED, THEY SAY.
新聞社
OLD MAN SHIBAHARA CAME OVER, ABSOLUTELY THRILLED, TO SAY HELLO.

TAKE A LEAF OUT OF SHIBAHARA'S SON'S BOOK AND WORK LIKE YOU'VE BEEN REBORN!
ALL YOU EVER GIVE ME ARE HALF-HEARTED REPLIES!

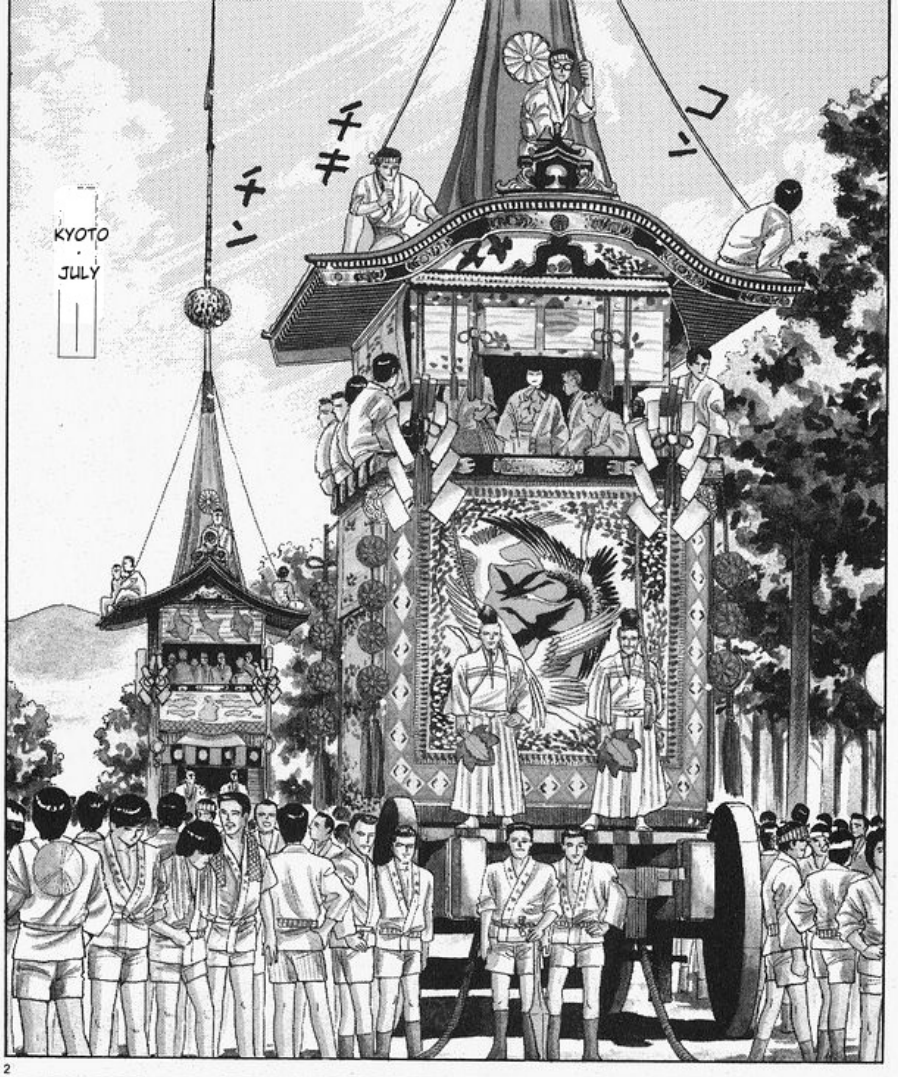

HMPH... MUST BE NICE, THAT GUY GETS TO INHERIT THE BUSINESS.

HE WAS OVER THE MOON, THINKING HE COULD FINALLY PASS THE SHOP ON TO HIS SON WITH PEACE OF MIND.
HUH...
HUH...

20

BOSS OHARA, IF I REALLY PUT MY BACK INTO IT, COULD I TAKE OVER THE COMPANY?
OH, RIGHT.
WHA— WHAT?!

第3話
柔らかい酢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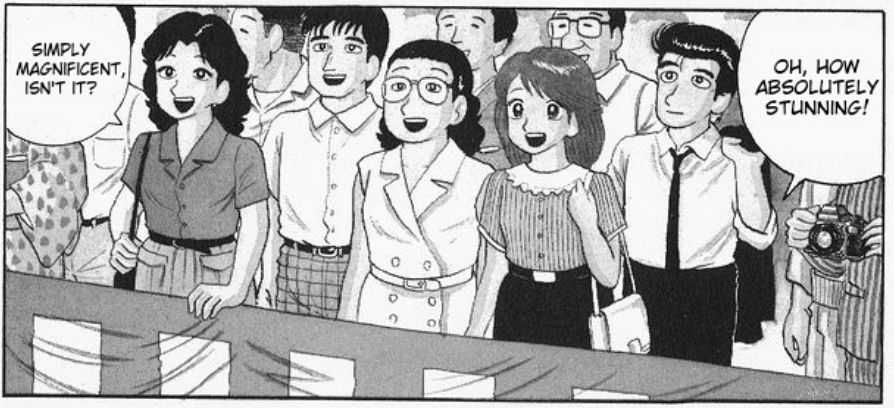
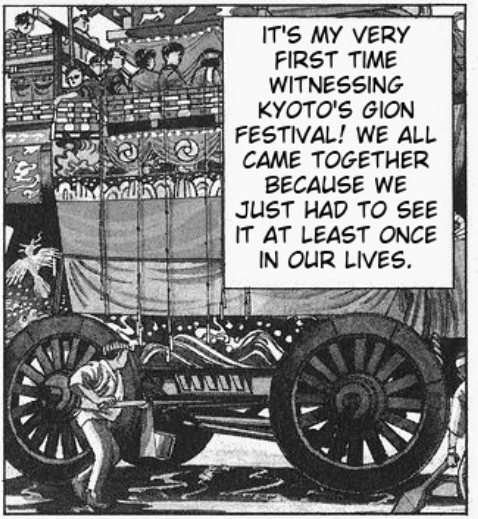

SIMPLY MAGNIFICENT, ISN'T IT?
OH, HOW ABSOLUTELY STUNNING!

EACH OF THESE YAMAHOKO FLOATS HAS ITS OWN FASCINATING STORY, YOU KNOW!

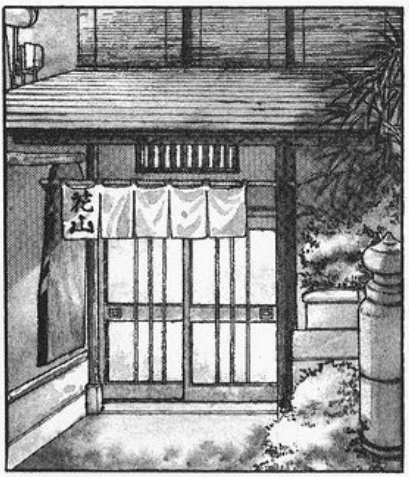

IT'S MY VERY FIRST TIME WITNESSING KYOTO'S GION FESTIVAL! WE ALL CAME TOGETHER BECAUSE WE JUST HAD TO SEE IT AT LEAST ONCE IN OUR LIVES.

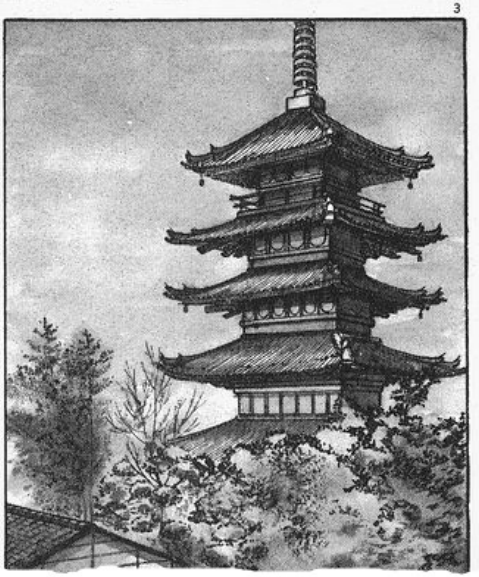
AND THIS MUSIC—IT'S SO UNIQUE AND INTRIGUING!

I CAN'T WAIT TO CRACK OPEN A COLD BEER ALREADY....

PHEW... IT'S SCORCHING HOT...

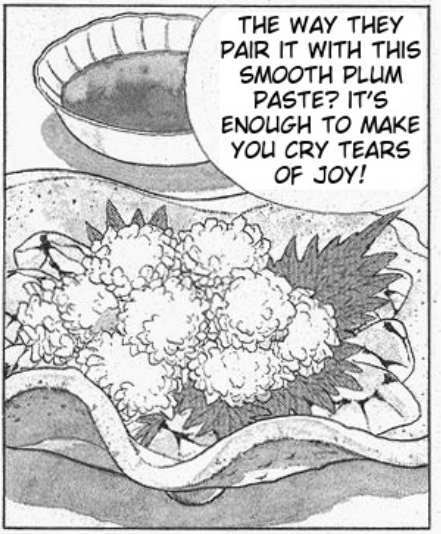
3

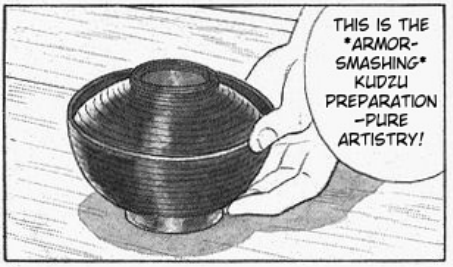

花山



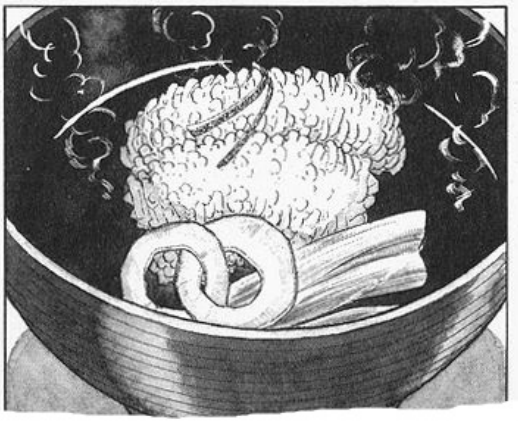
BUTTON CARP—SO LIGHT, SO REFRESHING, ABSOLUTELY DIVINE!

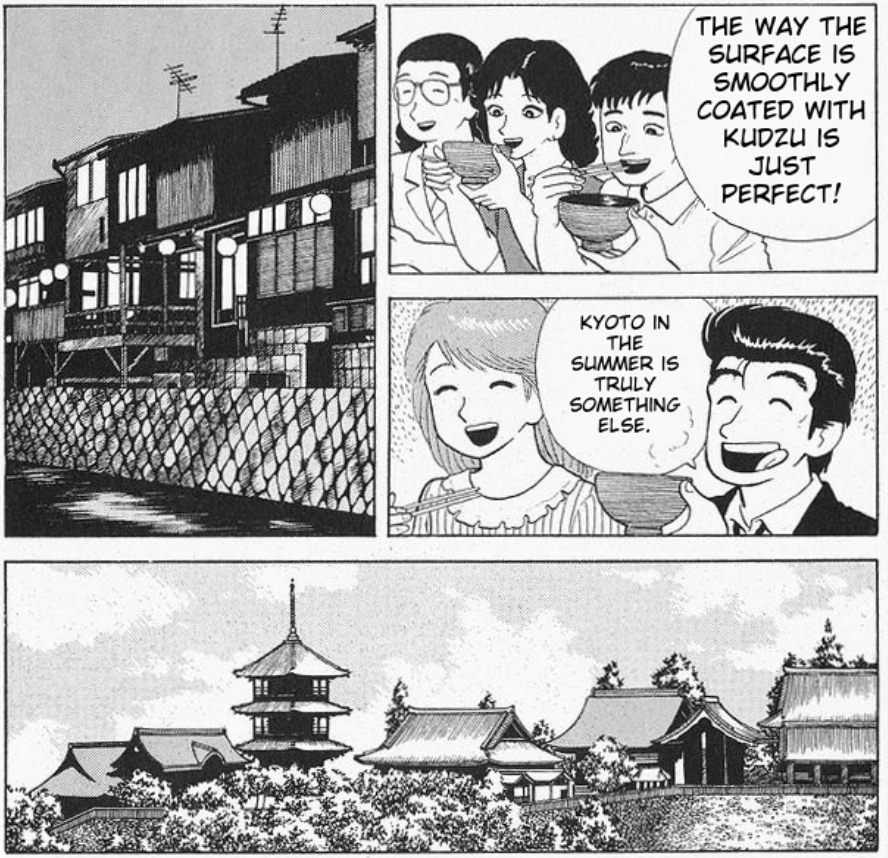
IT MUST BE SO TRICKY TO SLICE IT JUST RIGHT SO IT DOESN'T STING YOUR MOUTH, HUH?
EEL'S GOT A LOT OF TINY BONES, DOESN'T IT?


THE WAY THEY PAIR IT WITH THIS SMOOTH PLUM PASTE? IT'S ENOUGH TO MAKE YOU CRY TEARS OF JOY!


THIS IS THE *ARMOR-SMASHING* KUDZU PREPARATION —PURE ARTISTRY!

WHAT A HEAVENLY AROMA!

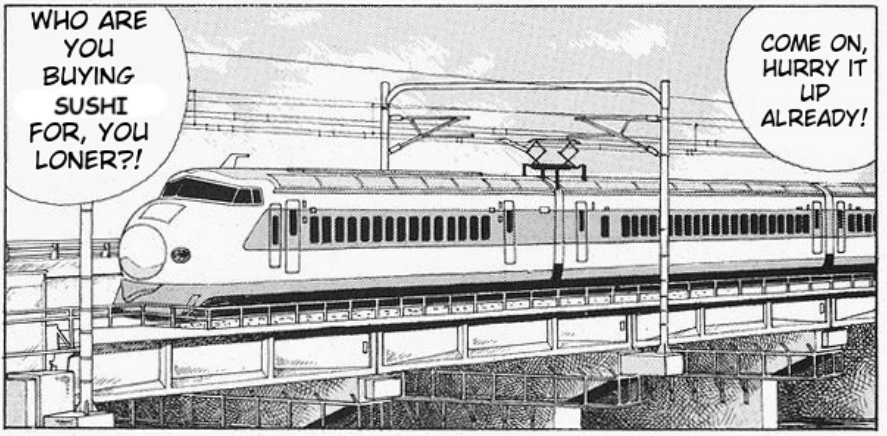




, ※A PERENNIAL LEGUME. THE POWDER EXTRACTED FROM ITS ROOTS IS STARCHY AND USED IN JAPANESE CUISINE FOR MAKING SWEET FILLINGS.

HOLD ON A SEC, OKAY!
チャ
いせや
ガラ
WHAT KIND OF SHOP IS THIS?
HUH...?
MACKEREL SUSHI..!
いせや
IT'S A SHOP FAMOUS FOR ITS MACKEREL SUSHI.
6
FINE, LET'S ALL JUST TAKE THEM FROM YOU!
THAT'S SO SNEAKY, BUYING SUSHI JUST FOR YOURSELF!
W-WHAT THE HECK?!
THANKS FOR WAITING!

DELICIOUS!


WHO ARE YOU BUYING SUSHI FOR, YOU LONER?!
COME ON, HURRY IT UP ALREADY!

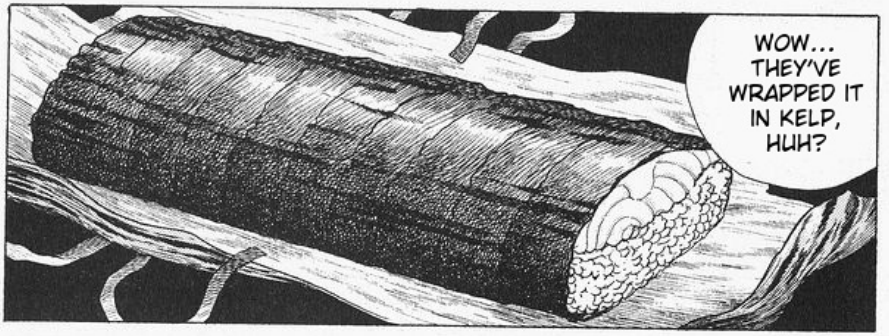
WHO ASKED YOU TO GET THEM?

OH, A WOMAN, HUH?
IT'S FOR A WOMAN, YOUNGER THAN ME BY A COUPLE OF YEARS.

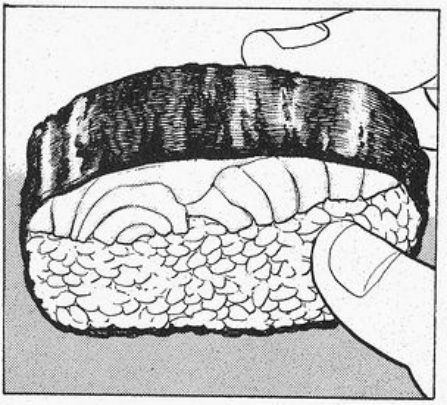
AH, MAN... I WAS SUPPOSED TO GET TWO, BUT NOW I'M ONE SHORT. SHE'S GONNA BE MAD...
HMPH, IT'S NONE OF YOUR BUSINESS WHO I'M BUYING THEM FOR!

DON'T EVEN JOKE ABOUT THAT!
SHOULD I JUST OPEN BOTH OF THEM?!

HEY!
HAND IT OVER!!


WOW... THEY'VE WRAPPED IT IN KELP, HUH?

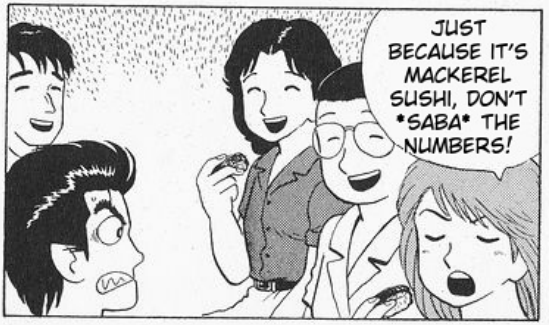
HONESTLY, IT'S SURPRISING TO FIND SUCH A FINE SABA THIS TIME OF YEAR!
THE SEASONING IS JUST RIGHT —NOT TOO SOUR, PERFECT BALANCE!



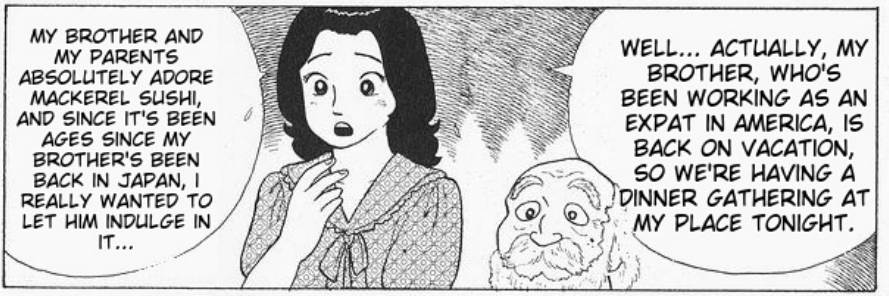
HEY, I'VE ONLY HAD ONE PIECE SO FAR!
NOPE! TWO PIECES PER PERSON, THAT'S THE RULE.

THERE'S TRUE MACKEREL AND GOMA SABA— TRUE MACKEREL'S BEST IN AUTUMN, BUT...
GOMA SABA SPAWNS AROUND FEBRUARY AND MARCH, AND HITS ITS PEAK IN SUMMER.

8


JUST BECAUSE IT'S MACKEREL SUSHI, DON'T *SABA* THE NUMBERS!

HEY, SHIRO. OVER HERE!
WELL, IF IT ISN'T TOJIN TOYAMA AND RYOKO!
WHERE'S THE MACKEREL SUSHI I ASKED FOR?
YAMAOKA-SAN.
HELLO!
LONG TIME NO SEE.
9
HUH? DID SOMETHING GO WRONG...?
I DID BUY SOME, BUT EVERYONE ATE THEM ALL... I ONLY HAVE ONE LEFT...
OH NO, ONLY ONE LEFT?! WHAT ARE WE GONNA DO?!
WAIT, WHAT?! YOU'RE THE ONE WHO ORDERED THE MACKEREL SUSHI, RYOKO-SAN?!


MY BROTHER AND MY PARENTS ABSOLUTELY ADORE MACKEREL SUSHI, AND SINCE IT'S BEEN AGES SINCE MY BROTHER'S BEEN BACK IN JAPAN, I REALLY WANTED TO LET HIM INDULGE IN IT...
WELL... ACTUALLY, MY BROTHER, WHO'S BEEN WORKING AS AN EXPAT IN AMERICA, IS BACK ON VACATION, SO WE'RE HAVING A DINNER GATHERING AT MY PLACE TONIGHT.

SINCE ANCIENT TIMES, THEY'VE SAID MACKEREL SPOILS EASILY— IT'S A TRICKY FISH, YOU KNOW.
FIRST OF ALL, I'VE BEEN SAYING FROM THE START TO STAY AWAY FROM MACKEREL!
ESPECIALLY IN THIS SUMMER HEAT, IT'S EVEN MORE DANGEROUS.

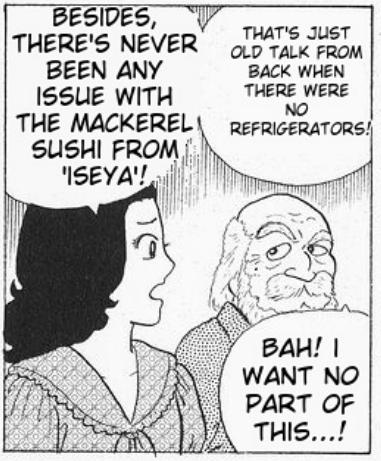
BECAUSE OF ALL OF YOU, THE PEACEFUL FAMILY GATHERING AT TOYAMA'S HOUSE HAS BEEN RUINED, HASN'T IT?!
SEE? I TOLD YOU SO!

NO, NO, IT'S REALLY NOT THAT BIG OF A DEAL.
I'M TRULY SORRY, I HAD NO IDEA THIS WOULD HAPPEN...

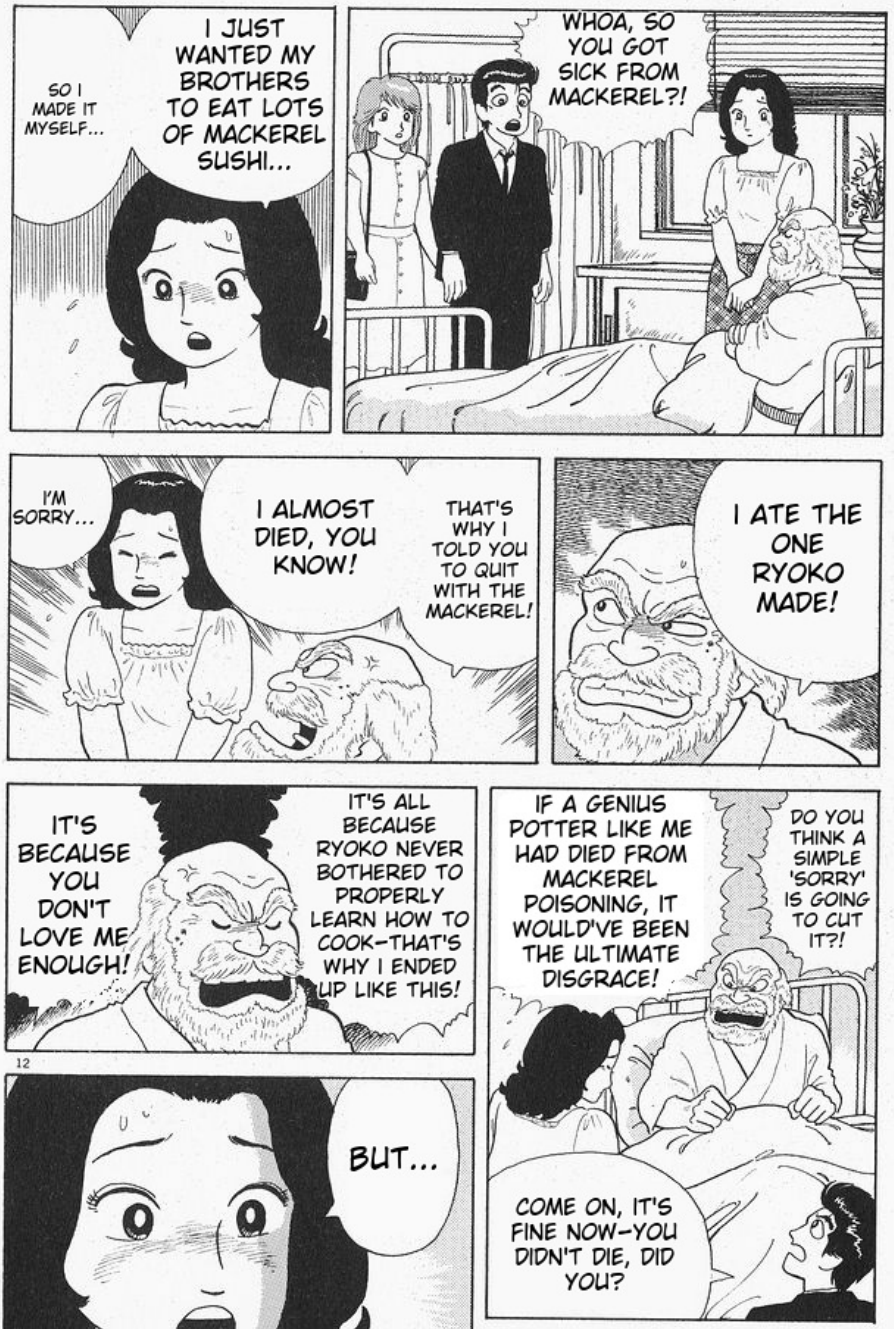
I'LL FIGURE SOMETHING OUT...

10

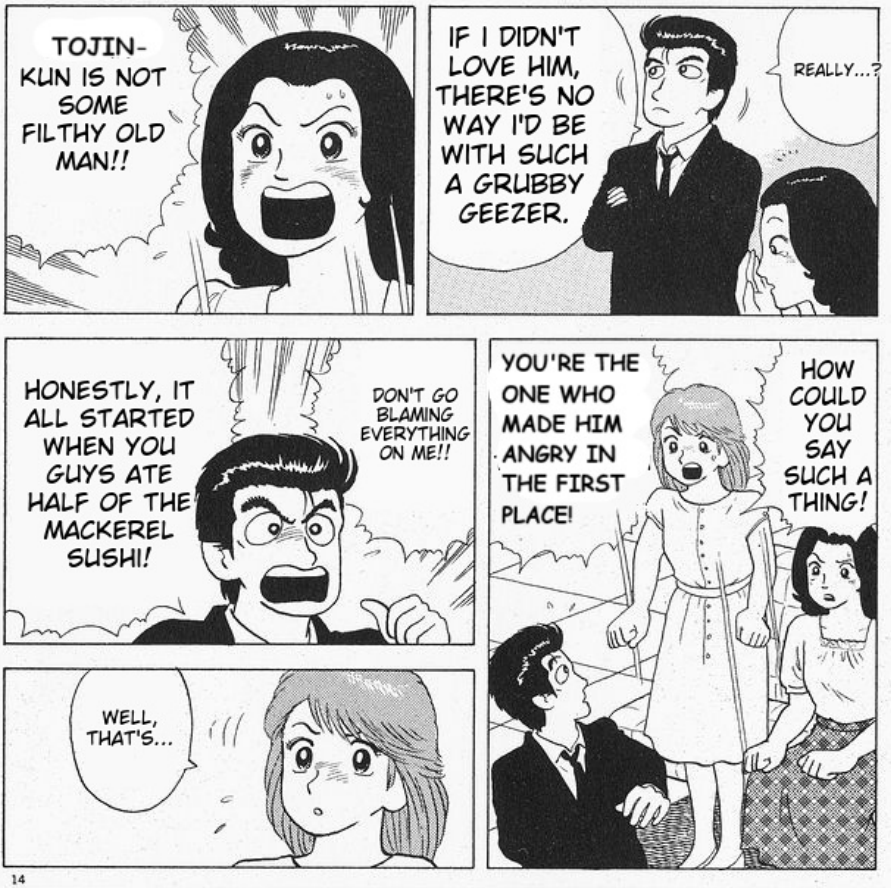
MR. YAMAOKA, WAS MAKING IT SOUND LIKE SOME YOUNG LADY HE WAS TRYING TO IMPRESS.
I'M REALLY, TRULY SORRY.

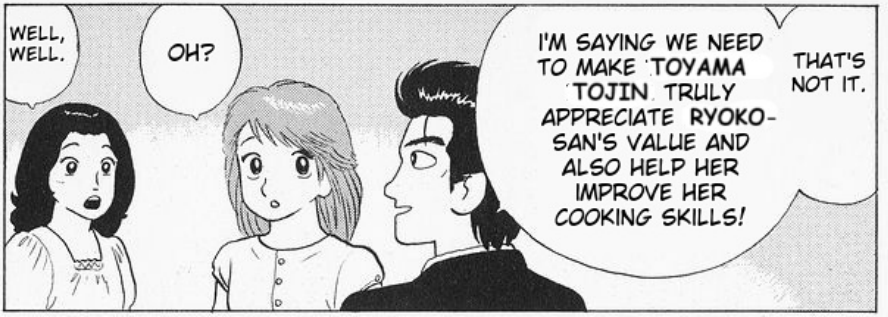

BESIDES, THERE'S NEVER BEEN ANY ISSUE WITH THE MACKEREL SUSHI FROM 'ISEYA'!
THAT'S JUST OLD TALK FROM BACK WHEN THERE WERE NO REFRIGERATORS!
BAH! I WANT NO PART OF THIS...!

NO WAY, THAT'S GOTTA BE A LIE!!
SERIOUSLY?! HE'S THE ONE WHO ATE THE MOST OUT OF ALL OF US!
WHO CARES ABOUT THAT?!
WHAT?! TOJIN TOYAMA WAS HOSPITALIZED?!
11
THAT OLD MAN ENDED UP IN THE HOSPITAL?!
WHA-?!


I JUST WANTED MY BROTHERS TO EAT LOTS OF MACKEREL SUSHI...
SO I MADE IT MYSELF...
WHOA, SO YOU GOT SICK FROM MACKEREL?!
I'M SORRY...
I ALMOST DIED, YOU KNOW!
THAT'S WHY I TOLD YOU TO QUIT WITH THE MACKEREL!
I ATE THE ONE RYOKO MADE!
IT'S BECAUSE YOU DON'T LOVE ME ENOUGH!
IT'S ALL BECAUSE RYOKO NEVER BOTHERED TO PROPERLY LEARN HOW TO COOK-THAT'S WHY I ENDED UP LIKE THIS!
IF A GENIUS POTTER LIKE ME HAD DIED FROM MACKEREL POISONING, IT WOULD'VE BEEN THE ULTIMATE DISGRACE!
DO YOU THINK A SIMPLE 'SORRY' IS GOING TO CUT IT?!
COME ON, IT'S FINE NOW-YOU DIDN'T DIE, DID YOU?
12
BUT...

GET OUT!!
ENOUGH OF THIS NONSENSE, YOU FOOL!!
WHAT DO YOU MEAN 'JUST A LITTLE'?! I ALMOST DIED, YOU KNOW?!
THAT'S SO CRUEL! JUST BECAUSE YOU GOT FOOD POISONING FROM SOME MACKEREL, YOU SAY SUCH THINGS...
IF YOU'D TOLD ME, I WOULD'VE PREPARED SOME CYANIDE FOR YOU!
UGH, YOU'RE RELENTLESS! WHY DIDN'T I JUST LET YOU DRINK THE POISON?!
AH! GET OUT OF HERE, YOU DAMN KIDS!!!
SHIROU, RYOKO, ALL OF YOU, GET OUT!!
13
I TRULY, DEEPLY LOVE HIM...
TO THINK TOJIN-KUN WOULD SAY SUCH A THING...


TOJIN-KUN IS NOT SOME FILTHY OLD MAN!!
IF I DIDN'T LOVE HIM, THERE'S NO WAY I'D BE WITH SUCH A GRUBBY GEEZER.
REALLY...?
HONESTLY, IT ALL STARTED WHEN YOU GUYS ATE HALF OF THE MACKEREL SUSHI!
DON'T GO BLAMING EVERYTHING ON ME!!
YOU'RE THE ONE WHO MADE HIM ANGRY IN THE FIRST PLACE!
HOW COULD YOU SAY SUCH A THING!
WELL, THAT'S...
14
ARE YOU REALLY GOING TO LET TOYAMA TOJIN GET AWAY WITH THINKING YOU DON'T LOVE HIM?
YAMAOKA-SAN, STOP PROVOKING ANY MORE FIGHTS!
HUH...?
I... I'M GOING BACK TO TOJIN-KUN.
HOLD IT!

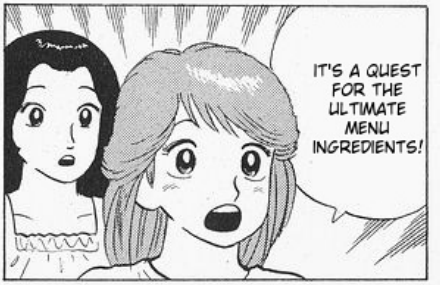

WELL, WELL.
OH?
I'M SAYING WE NEED TO MAKE TOYAMA TOJIN TRULY APPRECIATE RYOKO-SAN'S VALUE AND ALSO HELP HER IMPROVE HER COOKING SKILLS!
THAT'S NOT IT.

WHY KAGOSHIMA OF ALL PLACES?
WAIT, KAGOSHIMA!?

FIRST, LET'S HEAD TO KAGOSHIMA.

WHAT ARE YOU GOING TO DO ABOUT IT?
THAT'S A DREAM COME TRUE!

I'LL ASK THE BOSS TO COUNT THIS AS A BUSINESS TRIP.
THIS IS ALSO ABOUT FINDING THE INGREDIENTS NEEDED TO CREATE THE ULTIMATE MENU.


IT'S A QUEST FOR THE ULTIMATE MENU INGREDIENTS!

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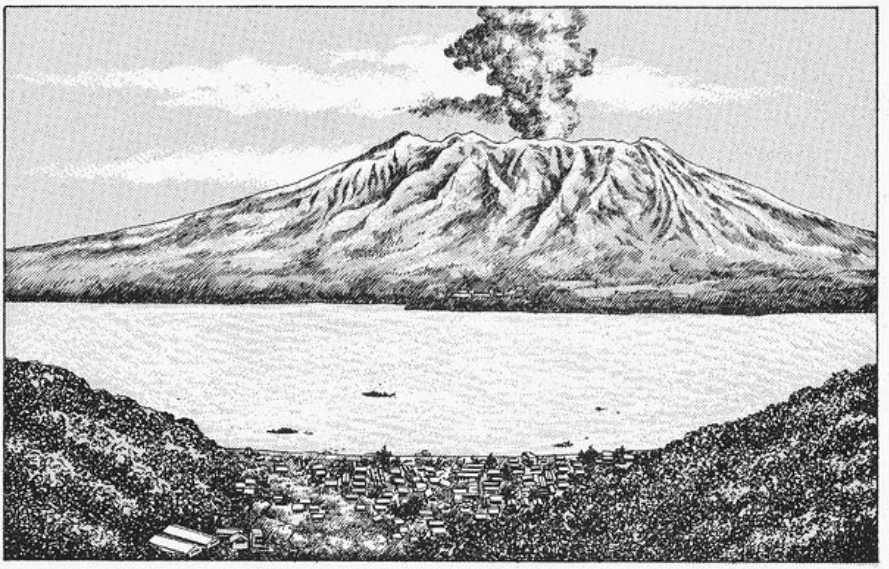
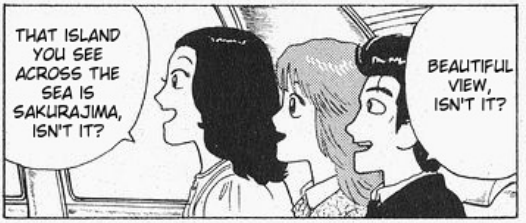
鹿児島空港




THAT ISLAND YOU SEE ACROSS THE SEA IS SAKURAJIMA, ISN'T IT?
BEAUTIFUL VIEW, ISN'T IT?

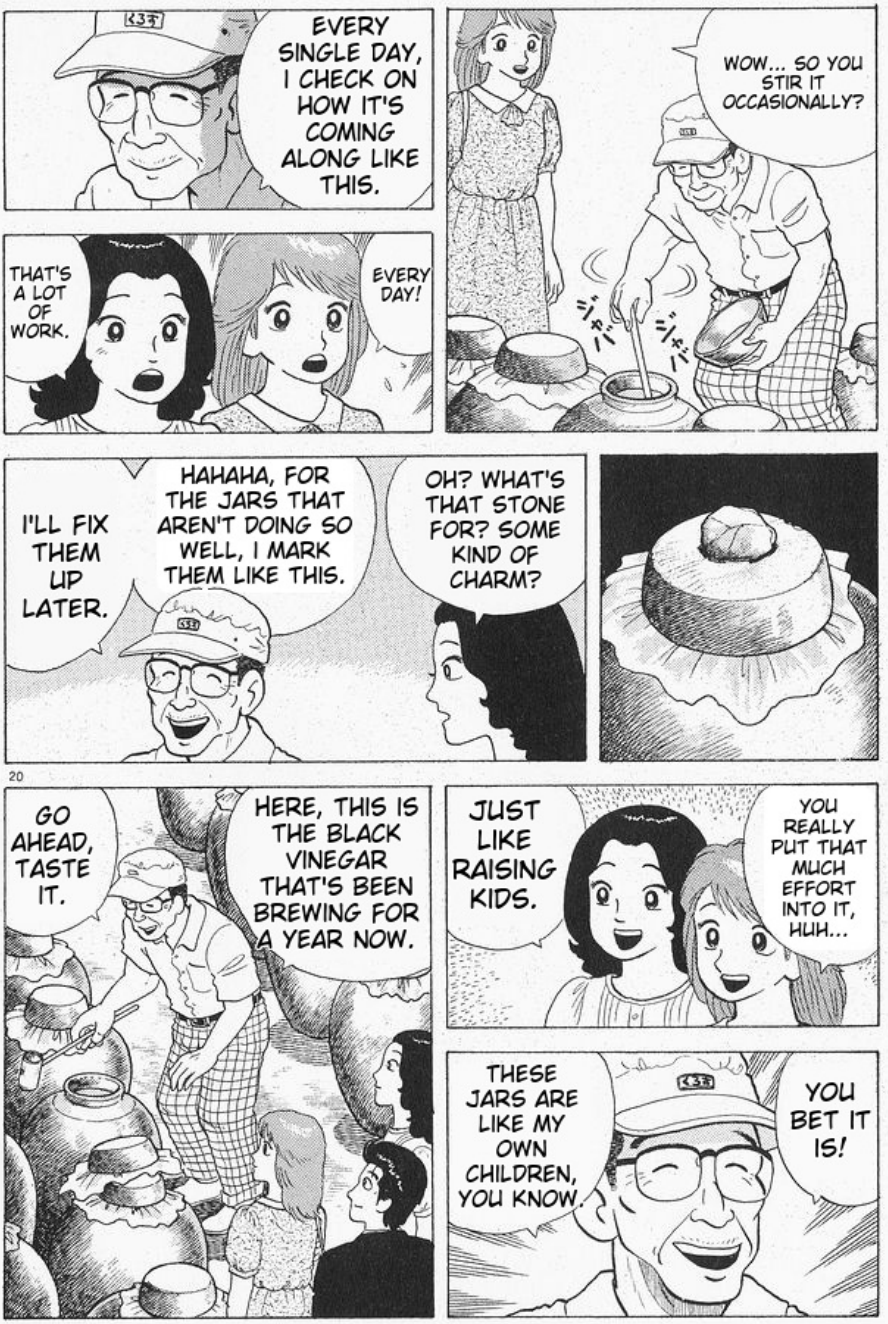
16

HMM? I'VE BEEN CATCHING A WHIFF OF VINEGAR IN THE AIR FOR A WHILE NOW...

THOSE ARE THE PRIZED POTS FOR MAKING BLACK VINEGAR, MY FRIEND.
WHAT ARE THOSE POTS FOR?
LOOK AT ALL THOSE POTS LINED UP.
BLACK VINEGAR, YOU SAY?!
PARDON THE INTRUSION.
GOOD DAY, MR. TAKENOSHITA.
HEY THERE, MR. YAMAOKA.
17
SO, WHAT MAKES BLACK VINEGAR DIFFERENT FROM REGULAR VINEGAR?
AH, WELL... LET ME SHOW YOU THE PROCESS, SHALL I?
HA HA HA, A MASTER, YOU SAY...
I'M A TRUE MASTER OF VINEGAR-MAKING, YOU KNOW.
SIXTY YEARS OF CRAFTING BLACK VINEGAR!

THEN, YOU LET THE RICE SIT WITH THE KOJI MOLD IN THIS SPECIAL KOJI ROOM.
TOTALLY DIFFERENT FROM THE KOJI USED FOR MAKING SAKE, RIGHT?
AH, SO THIS YELLOW, POWDERY STUFF IS THE KOJI MOLD, HUH?
EVERY NOW AND THEN, WE STIR IT UP AND CHECK HOW THE KOJI'S DOING.
THAT'S WHY IT DOESN'T TURN YELLOW LIKE THIS.
UNLIKE SAKE KOJI, WE DON'T LET THE MOLD GROW THIS THICK FOR SHOCHU.
18
YOU MIX STEAMED RICE, KOJI, AND WATER RIGHT INTO THIS VAT HERE.

YEP. WE ENTRUST THE WHOLE PROCESS TO KAGOSHIMA'S WARM, GENTLE CLIMATE—AND THE POTS, OF COURSE.
SO, YOU JUST LEAVE THESE JARS OUTSIDE, COMPLETELY EXPOSED?
WOW, I'M SHOCKED! YOU JUST LEAVE IT OUT IN THE OPEN LIKE THIS?
WE SPRINKLE THE SAME KOJI WE USED EARLIER OVER THE WATER'S SURFACE, COMPLETELY COVERING IT.
THIS IS CALLED "FURIKOUJI".
WHAT EXACTLY ARE YOU DOING HERE?
19
IF WE DIDN'T, BACTERIA WOULD SNEAK IN FROM THE SURFACE AND RUIN THE VINEGAR-MAKING PROCESS.
AH, SO YOU'RE USING THE KOJI AS A LID, HUH?


EVERY SINGLE DAY, I CHECK ON HOW IT'S COMING ALONG LIKE THIS.
WOW... SO YOU STIR IT OCCASIONALLY?
ジャバ
ジャバ
THAT'S A LOT OF WORK.
EVERY DAY!
I'LL FIX THEM UP LATER.
HAHAHA, FOR THE JARS THAT AREN'T DOING SO WELL, I MARK THEM LIKE THIS.
OH? WHAT'S THAT STONE FOR? SOME KIND OF CHARM?
20
GO AHEAD, TASTE IT.
HERE, THIS IS THE BLACK VINEGAR THAT'S BEEN BREWING FOR A YEAR NOW.
JUST LIKE RAISING KIDS.
YOU REALLY PUT THAT MUCH EFFORT INTO IT, HUH...
THESE JARS ARE LIKE MY OWN CHILDREN, YOU KNOW.
YOU BET IT IS!

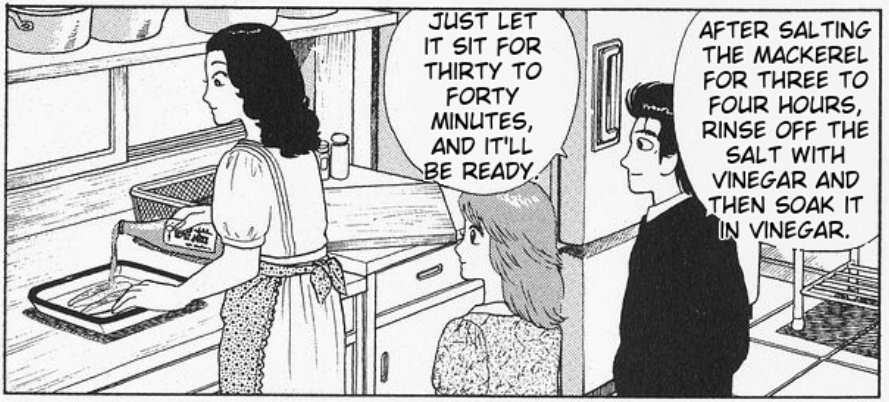
DELICIOUS!

BUT I THOUGHT BLACK VINEGAR WAS MADE FROM BROWN RICE, BUT IT'S ACTUALLY MADE FROM POLISHED RICE, HUH?
IT'S REALLY BLACK!
GO ON, GIVE IT A TASTE.
I USE WHITE RICE BECAUSE I'M AFRAID OF PESTICIDE RESIDUE IN THE BRAN PART OF BROWN RICE.
THIS VINEGAR IS TRULY NURTURED BY NATURE ITSELF.
IT'S A WONDERFUL VINEGAR, BORN FROM THE HARMONY OF NATURE'S POWER AND HUMAN WISDOM.
SUCH A SMOOTH FLAVOR!
21
WITH BAD VINEGAR, YOU'D BE CHOKING RIGHT NOW!
NOT A SINGLE HINT OF BITTERNESS...

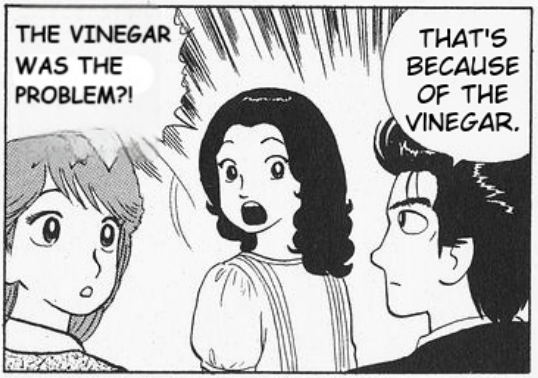
THOUGH, THE REASON I BROUGHT YOU ALL THE WAY OUT HERE WAS TO SHOW YOU THE VERY ESSENCE OF VINEGAR.
THIS BLACK VINEGAR IS MADE IN A UNIQUE WAY AMONG VINEGARS, THOUGH, OF COURSE, THERE ARE OTHER PLACES IN JAPAN THAT PRODUCE PURE VINEGAR USING DIFFERENT METHODS.
SO, THIS IS WHAT WE'LL USE TO MAKE MACKEREL SUSHI, HUH?
THAT'S RIGHT.
COME ON, COME ON, DRINK UP, DRINK UP!
I'M GLAD TO HEAR YOU SAY THAT.
THIS IS IT— NO LIES, NO TRICKS, THE REAL DEAL, THE GENUINE ARTICLE!
I'M TRULY MOVED.
わっはっは
IF I DRINK THAT MUCH, MY BODY WILL TURN INTO A PICKLED MACKEREL...

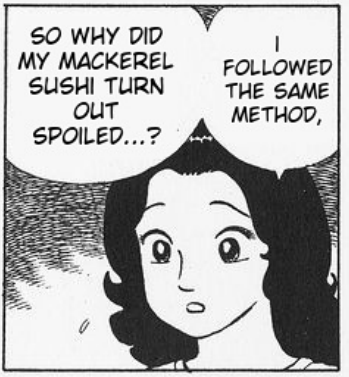
黒酢

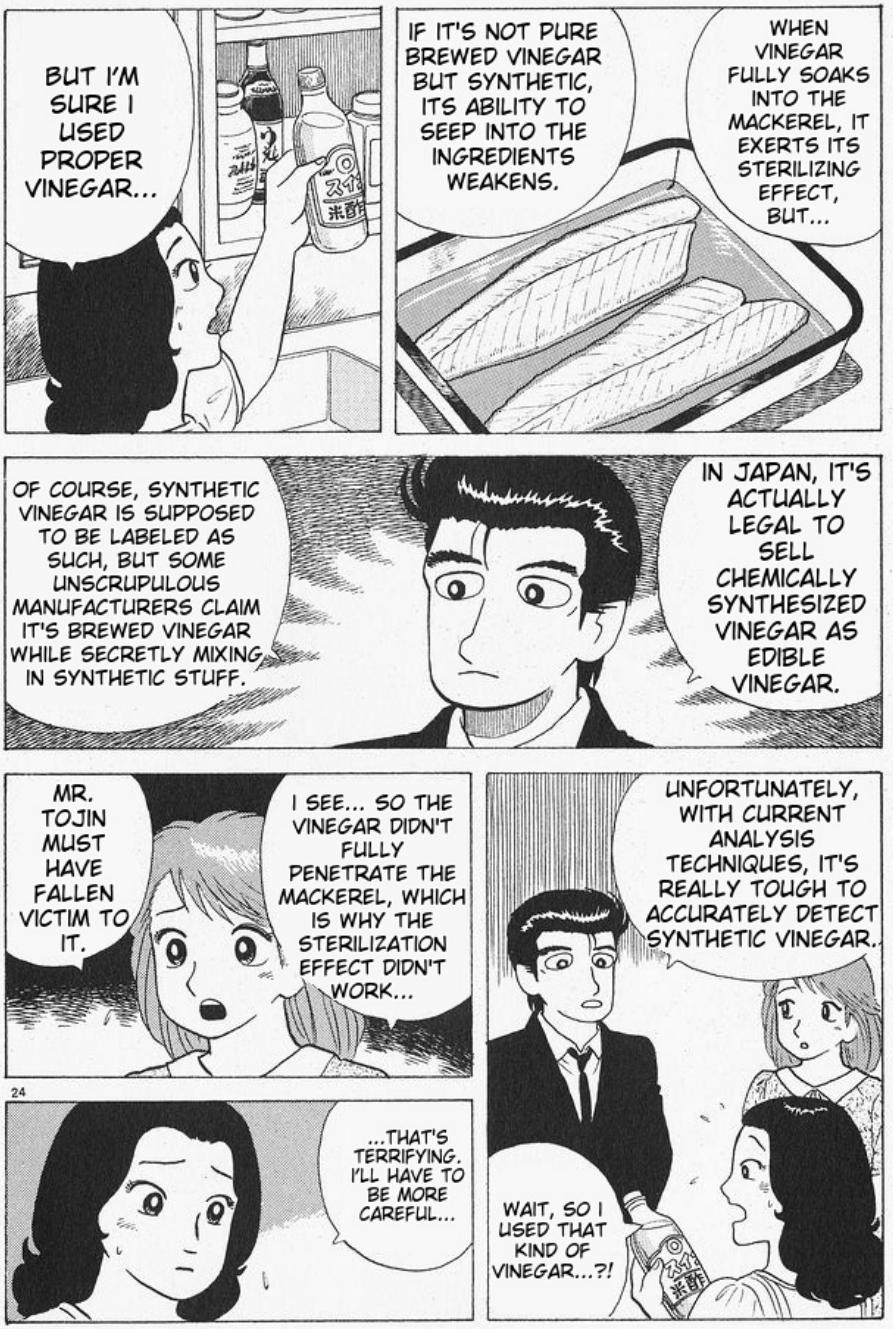
TOKYO, KARASUYAMA RESIDENCE


JUST LET IT SIT FOR THIRTY TO FORTY MINUTES, AND IT'LL BE READY.
AFTER SALTING THE MACKEREL FOR THREE TO FOUR HOURS, RINSE OFF THE SALT WITH VINEGAR AND THEN SOAK IT IN VINEGAR.

23


THE VINEGAR WAS THE PROBLEM?!
THAT'S BECAUSE OF THE VINEGAR.

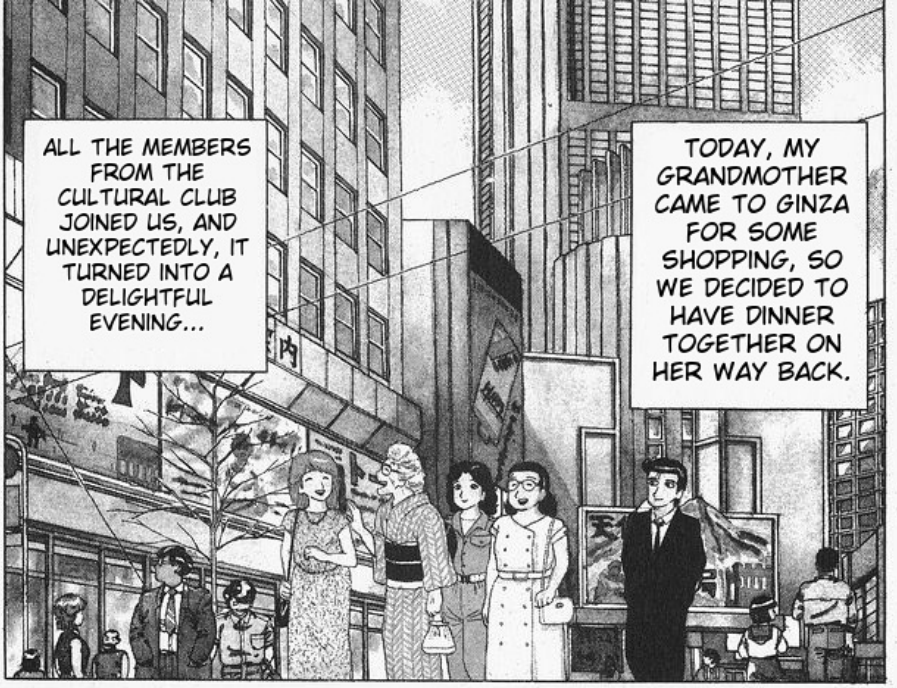

SO WHY DID MY MACKEREL SUSHI TURN OUT SPOILED...?
I FOLLOWED THE SAME METHOD,

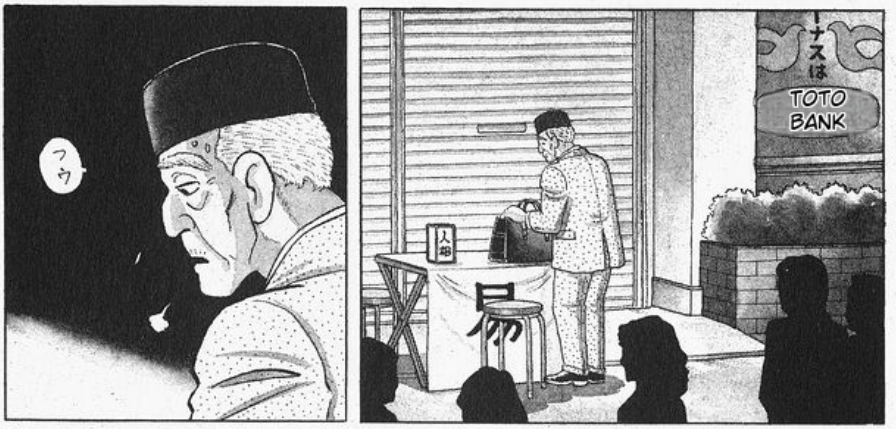

BUT I'M SURE I USED PROPER VINEGAR...
IF IT'S NOT PURE BREWED VINEGAR BUT SYNTHETIC, ITS ABILITY TO SEEP INTO THE INGREDIENTS WEAKENS.
WHEN VINEGAR FULLY SOAKS INTO THE MACKEREL, IT EXERTS ITS STERILIZING EFFECT, BUT...
OF COURSE, SYNTHETIC VINEGAR IS SUPPOSED TO BE LABELED AS SUCH, BUT SOME UNSCRUPULOUS MANUFACTURERS CLAIM IT'S BREWED VINEGAR WHILE SECRETLY MIXING IN SYNTHETIC STUFF.
IN JAPAN, IT'S ACTUALLY LEGAL TO SELL CHEMICALLY SYNTHESIZED VINEGAR AS EDIBLE VINEGAR.
MR. TOJIN MUST HAVE FALLEN VICTIM TO IT.
I SEE... SO THE VINEGAR DIDN'T FULLY PENETRATE THE MACKEREL, WHICH IS WHY THE STERILIZATION EFFECT DIDN'T WORK...
UNFORTUNATELY, WITH CURRENT ANALYSIS TECHNIQUES, IT'S REALLY TOUGH TO ACCURATELY DETECT SYNTHETIC VINEGAR.
...THAT'S TERRIFYING. I'LL HAVE TO BE MORE CAREFUL...
WAIT, SO I USED THAT KIND OF VINEGAR...?!

THANKS A BUNCH, MR. YAMAOKA.
I CAN WHIP UP SOME DELICIOUS MACKEREL SUSHI, YOU KNOW.
THIS VINEGAR SHOULD DO THE TRICK.
HELLO THERE.
YO!
25
LOOKS LIKE YOU'VE MANAGED TO FORGIVE RYOKO, TOO.
HMM...
WELL, WELL! MR.TOYAMA, YOU'RE LOOKING AS SPRIGHTLY AS EVER, AREN'T YOU?

WOW, AMAZING.
HERE, TRY THE MACKEREL SUSHI I MADE!
GROSS – EWW!!
AHEM... WELL, IT'S BECAUSE WE'RE TWO PEOPLE DEEPLY IN LOVE!
ほっほっほっ
RYOKO'S MACKEREL SUSHI IS ABSOLUTELY THE BEST, I TELL YOU!
SINCE THEN, RYOKO HAS BECOME A TRUE MASTER OF MACKEREL SUSHI, YOU KNOW.
26
TOJIN-KUN, YOU'RE SO CUTE!
EVEN ON TOYAMA-SAN'S SQUISHY OLD BONES!
AH... TRULY GOOD VINEGAR WORKS WONDERS!

第4話
涼風そうめん


TODAY, MY GRANDMOTHER CAME TO GINZA FOR SOME SHOPPING, SO WE DECIDED TO HAVE DINNER TOGETHER ON HER WAY BACK.
ALL THE MEMBERS FROM THE CULTURAL CLUB JOINED US, AND UNEXPECTEDLY, IT TURNED INTO A DELIGHTFUL EVENING...


TOTO BANK

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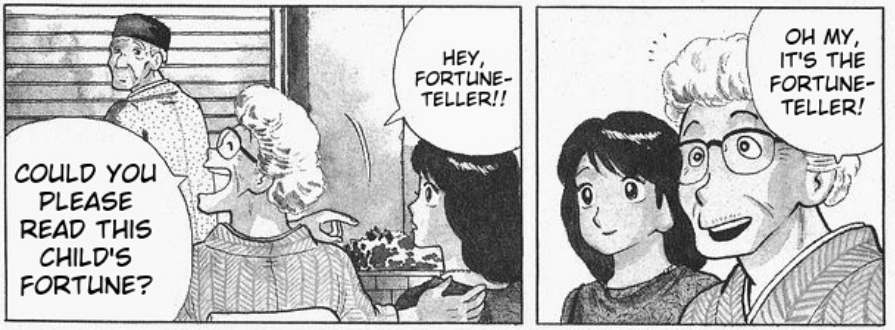
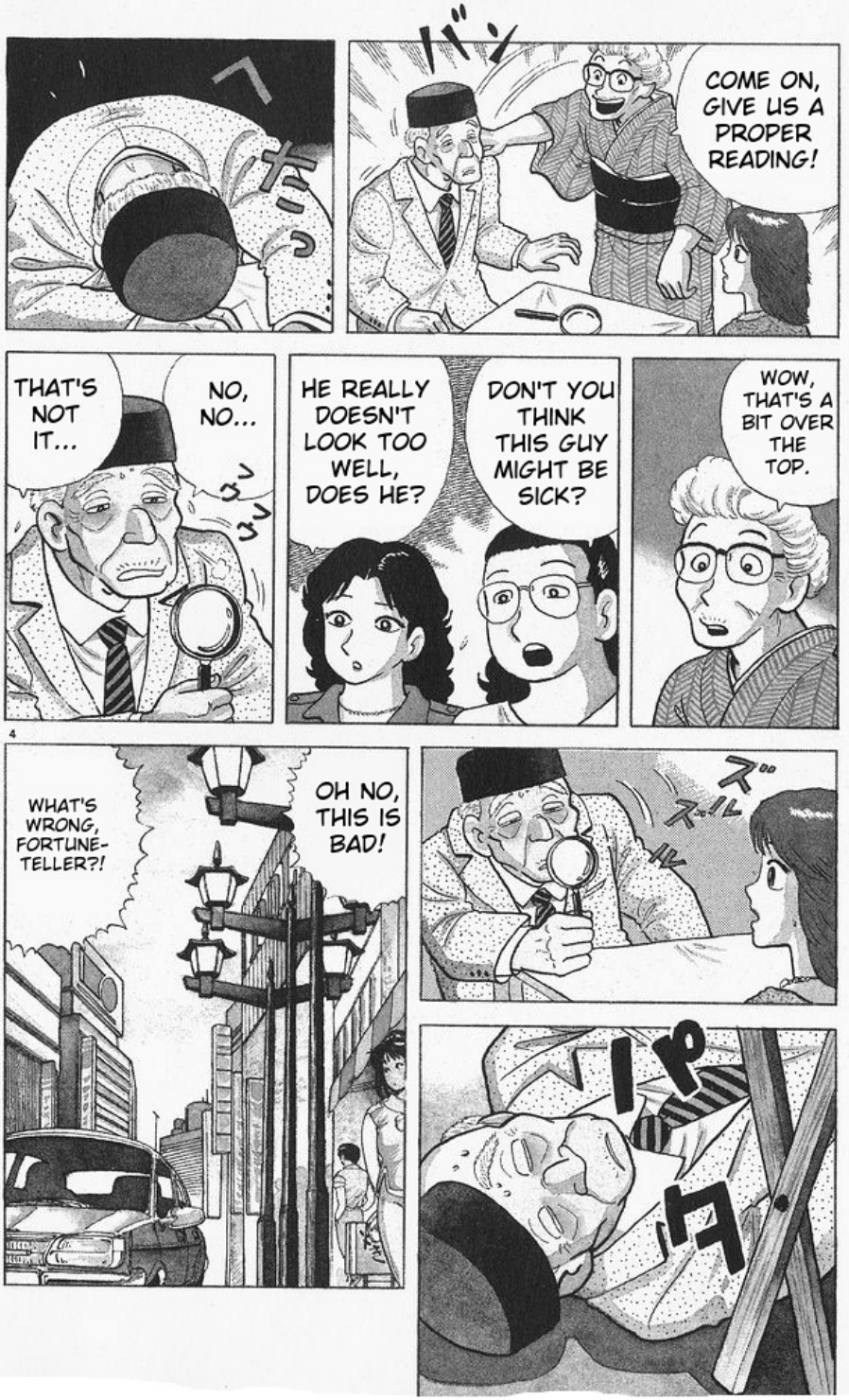
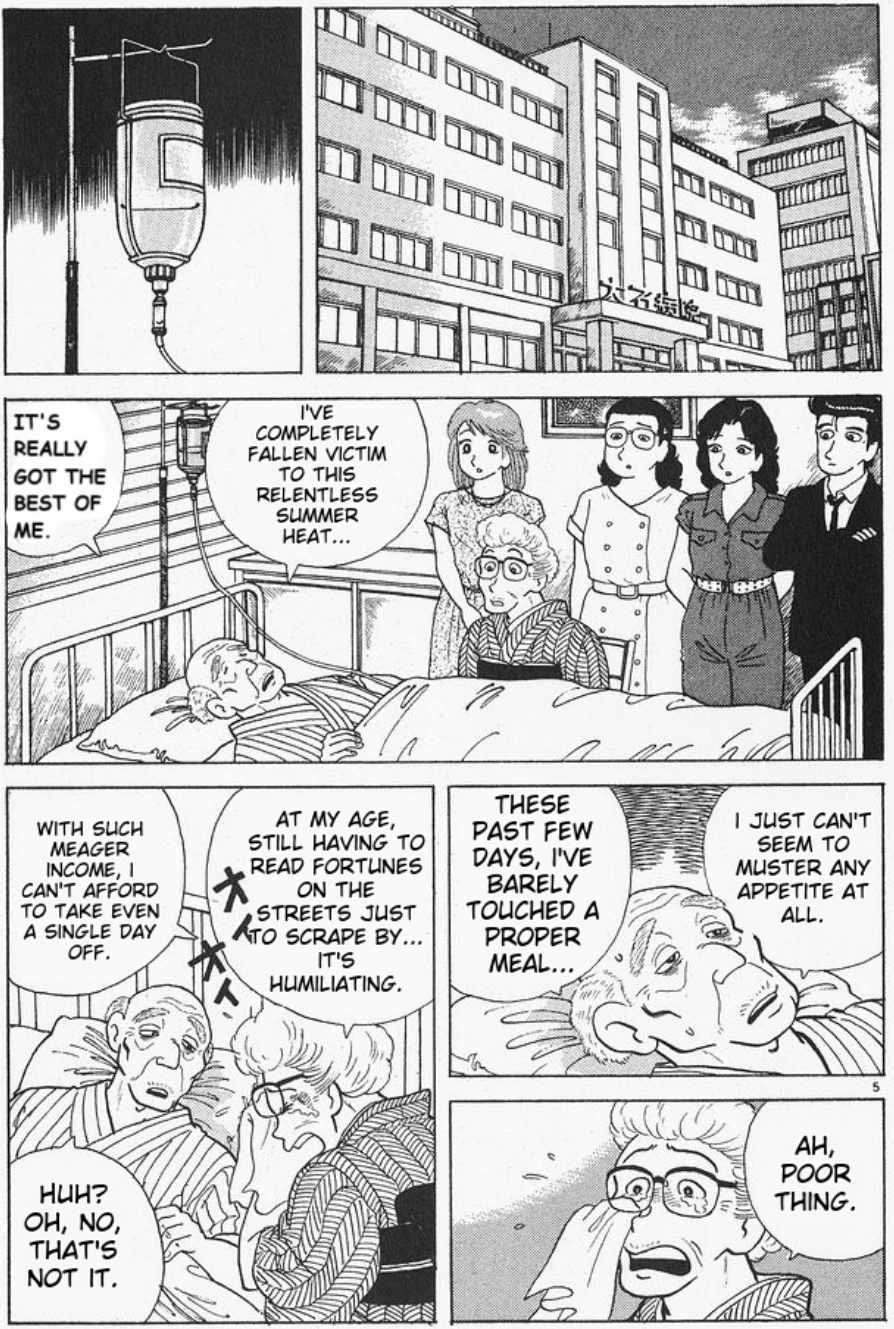

COULD YOU PLEASE READ THIS CHILD'S FORTUNE?
HEY, FORTUNE-TELLER!!
OH MY, IT'S THE FORTUNE-TELLER!

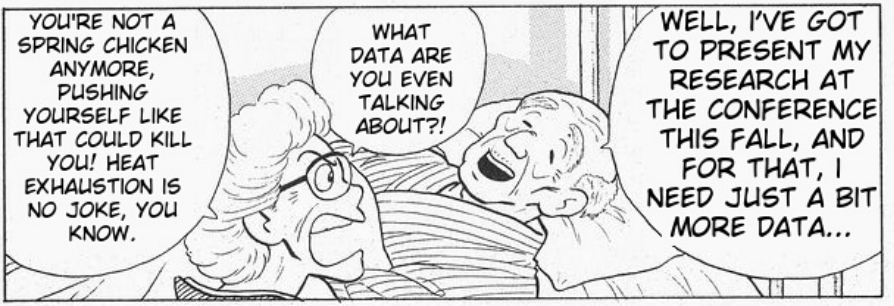
JUST THINKING ABOUT HOW BEING A JOURNALIST MIGHT KEEP HER FROM FINDING LOVE MAKES ME SO ANXIOUS...
I WANT TO KNOW HOW HER MARRIAGE PROSPECTS LOOK. CAN YOU CHECK FOR ME?
NO WAY! I DON'T NEED ANY FORTUNE-TELLING NONSENSE!
LET'S SEE IF YOU'LL FIND A WONDERFUL HUSBAND LIKE I DID. GO ON, GET YOUR LOVE FORTUNE TOLD!
EXACTLY, WE'VE GOT TO PUT GRANDMA'S MIND AT EASE, DON'T WE?
WELL, UH...
QUIET DOWN! DO YOU THINK IT'S OKAY TO WORRY AN OLD WOMAN LIKE THIS?!
LOVE FORTUNES? I DON'T NEED ANYONE POKING INTO THAT, THANK YOU VERY MUCH!
3
HONESTLY, GRANDMA'S ALWAYS SO PUSHY, IT DRIVES ME CRAZY!!
UH, UM...
ENOUGH! YOU'RE NOT LEAVING UNTIL YOU'VE READ HER FORTUNE!
I WAS ACTUALLY PLANNING TO HEAD HOME TONIGHT...AH...

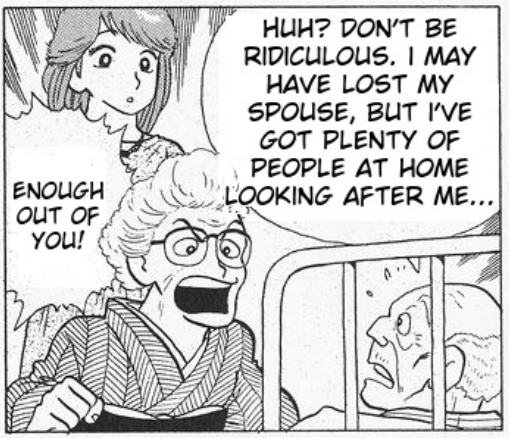

COME ON, GIVE US A PROPER READING!
NO, NO...
THAT'S NOT IT...
DON'T YOU THINK THIS GUY MIGHT BE SICK?
HE REALLY DOESN'T LOOK TOO WELL, DOES HE?
WOW, THAT'S A BIT OVER THE TOP.
4
OH NO, THIS IS BAD!
WHAT'S WRONG, FORTUNE-TELLER?!



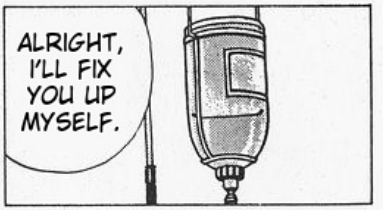
157 *TL NOTE: VOLUME 12, CHAPTER 102 FEATURES A VERY SIMILAR "SUMMER HEAT" STORYLINE...

I APOLOGIZE FOR THE LATE INTRODUCTION.
ACTUALLY, MY MAIN PROFESSION IS IN THE ADVERTISING INDUSTRY.
銀宣社
相談役
大柱 永一
WOW, GINSENSHA... ONE OF THE TOP FIVE ADVERTISING AGENCIES IN JAPAN.
SPEAKING OF PILLARS, HE'S THE FOUNDER OF GINSENSHA.
SEVERAL YEARS AGO, YOU RETIRED FROM ACTIVE DUTY AND BECAME A CONSULTANT, RIGHT?
YES, THAT'S CORRECT...
ACTUALLY, AFTER RETIRING FROM THE COMPANY, I IMMERSED MYSELF IN THE STUDY OF PSYCHOLOGY,
AND RECENTLY, I'VE BEEN DELVING DEEP INTO HOW PSYCHOLOGICAL STATES AFFECT FACIAL FEATURES, REACHING INTO THE SUBCONSCIOUS LEVEL.
FACIAL FEATURES.
易
I FOCUS MY RESEARCH ON THAT.
AND BEING A FORTUNE TELLER IS INCREDIBLY CONVENIENT FOR THAT...
YOU MEAN YOU DON'T EVEN HAVE TO EARN A LIVING DOING FORTUNE TELLING?
IF YOUR BODY IS WEAKENED BY THE SUMMER HEAT, YOU SHOULDN'T BE PUSHING YOURSELF.


YOU'RE NOT A SPRING CHICKEN ANYMORE, PUSHING YOURSELF LIKE THAT COULD KILL YOU! HEAT EXHAUSTION IS NO JOKE, YOU KNOW.
WHAT DATA ARE YOU EVEN TALKING ABOUT?!
WELL, I'VE GOT TO PRESENT MY RESEARCH AT THE CONFERENCE THIS FALL, AND FOR THAT, I NEED JUST A BIT MORE DATA...


HUH? DON'T BE RIDICULOUS. I MAY HAVE LOST MY SPOUSE, BUT I'VE GOT PLENTY OF PEOPLE AT HOME LOOKING AFTER ME...
ENOUGH OUT OF YOU!

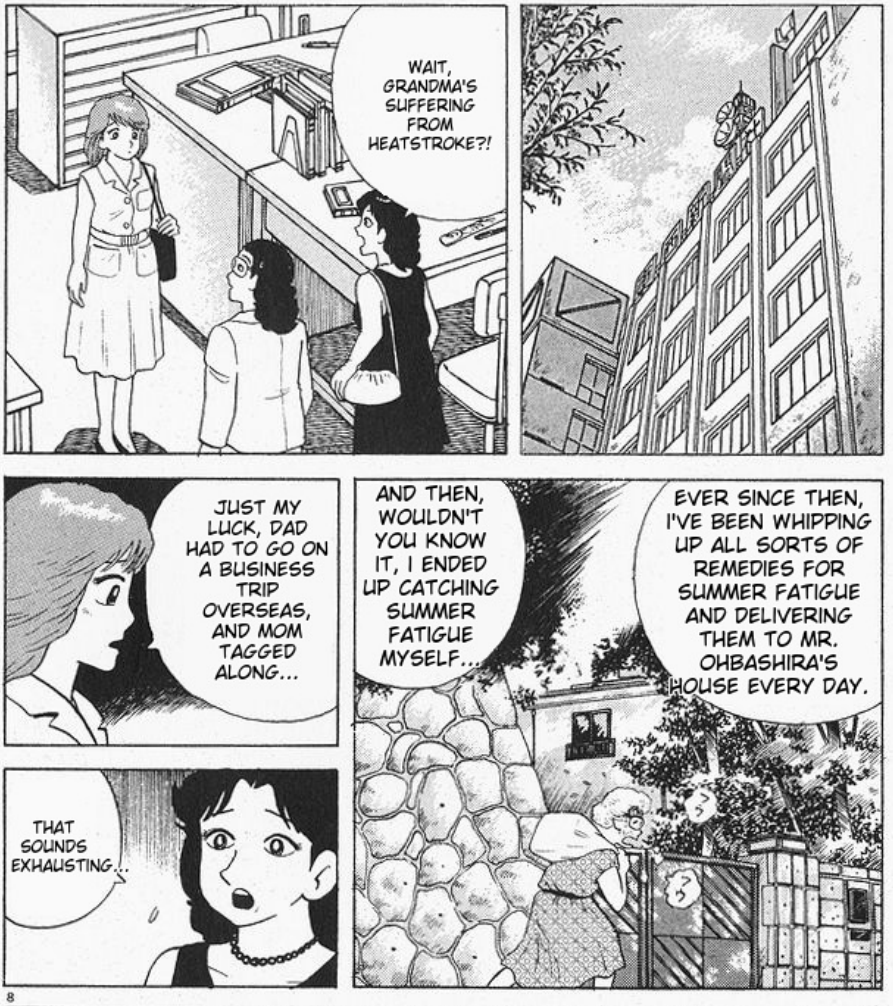
SIGH...


ALRIGHT, I'LL FIX YOU UP MYSELF.

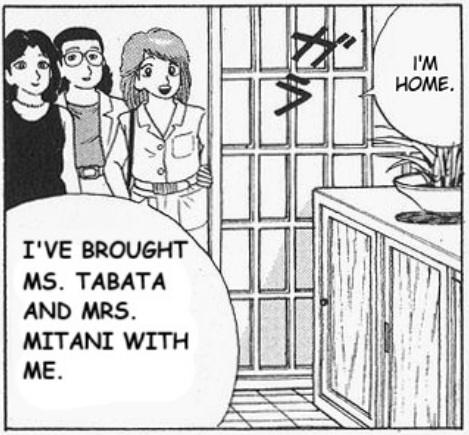
HONESTLY, GRANDMA...

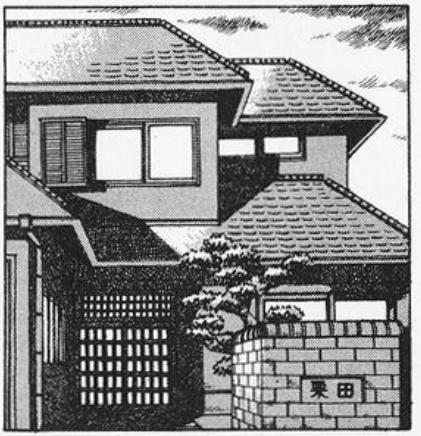
IF I SAY I'LL FIX YOU, THEN I'LL FIX YOU!
IF SOMEONE TOOK PROPER CARE OF YOU, YOU WOULDN'T BE SUFFERING FROM HEAT EXHAUSTION IN THE FIRST PLACE!

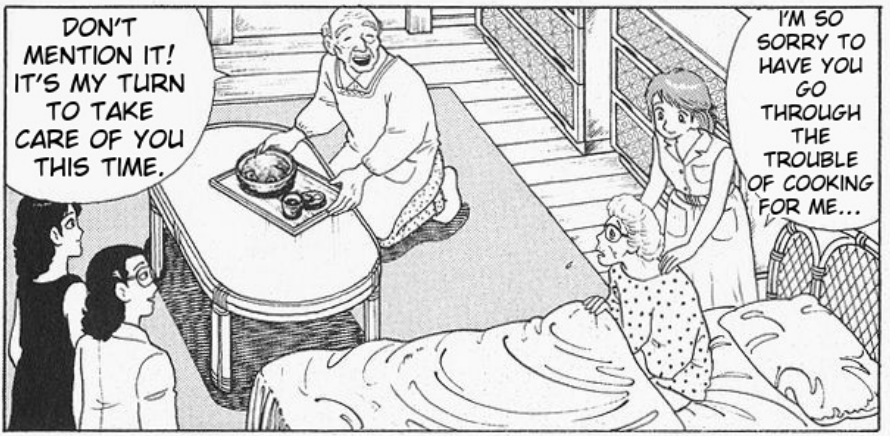
I SEE HOW IT IS...


WAIT, GRANDMA'S SUFFERING FROM HEATSTROKE?!
JUST MY LUCK, DAD HAD TO GO ON A BUSINESS TRIP OVERSEAS, AND MOM TAGGED ALONG...
AND THEN, WOULDN'T YOU KNOW IT, I ENDED UP CATCHING SUMMER FATIGUE MYSELF...
EVER SINCE THEN, I'VE BEEN WHIPPING UP ALL SORTS OF REMEDIES FOR SUMMER FATIGUE AND DELIVERING THEM TO MR. OHBASHIRA'S HOUSE EVERY DAY.
THAT SOUNDS EXHAUSTING...
8
WELL, HERE'S THE THING...
WHAT ABOUT DURING THE DAY? IS GRANDMA ALL ALONE?
AT LEAST SHE HAS YOU AT NIGHT, KURITA-KUN...

DELICIOUSNESS LEVEL 13

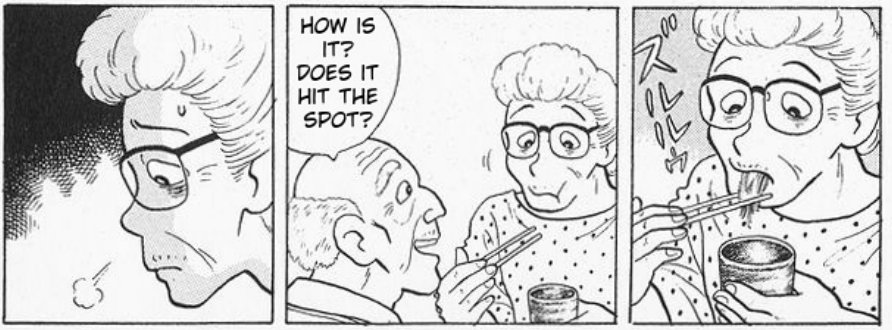




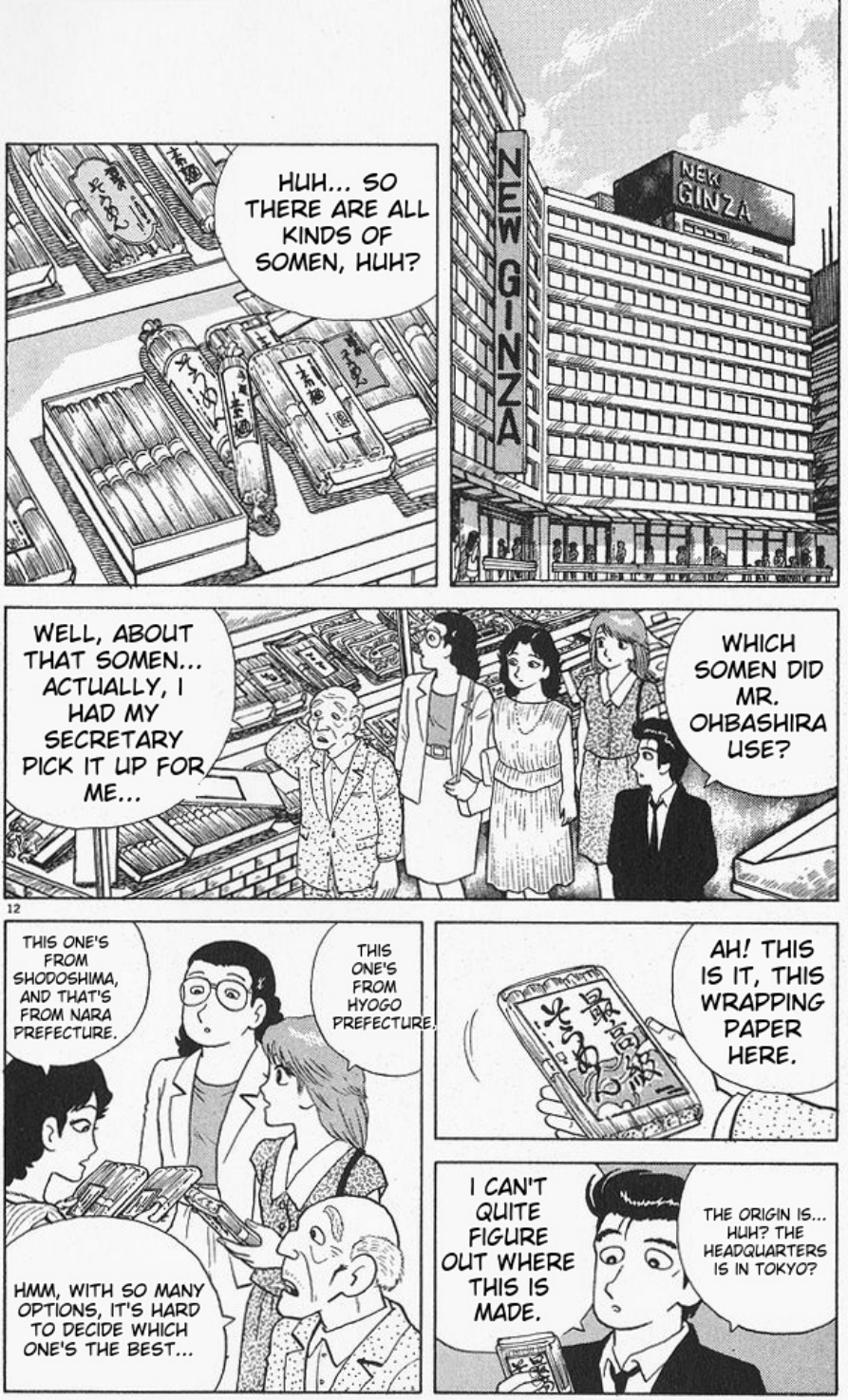

DON'T MENTION IT! IT'S MY TURN TO TAKE CARE OF YOU THIS TIME.
I'M SO SORRY TO HAVE YOU GO THROUGH THE TROUBLE OF COOKING FOR ME...

HERE YOU GO, DIG IN!
OH, THANK YOU SO MUCH!

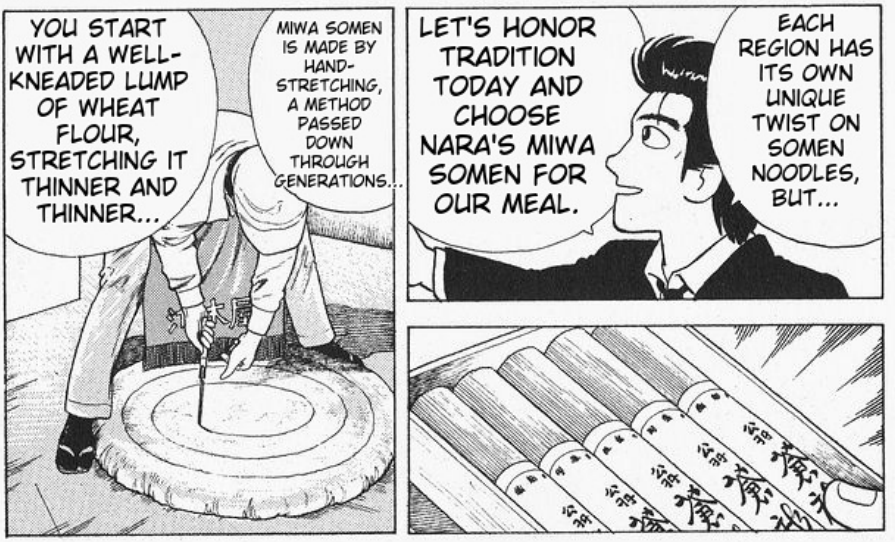
10

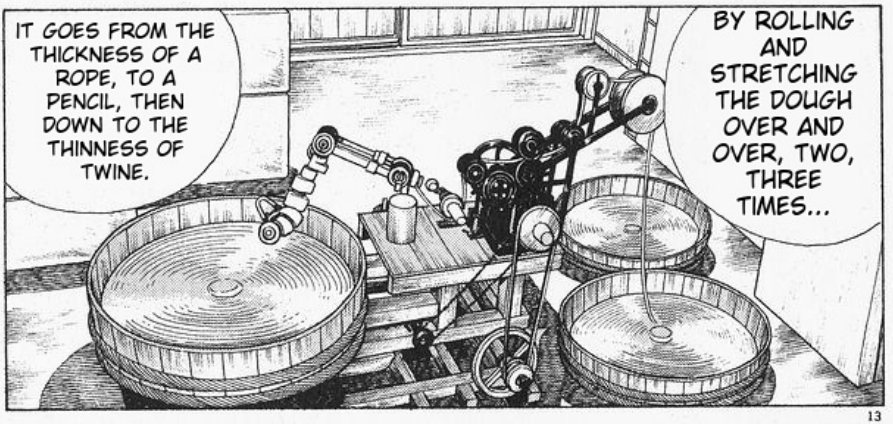

HOW IS IT? DOES IT HIT THE SPOT?

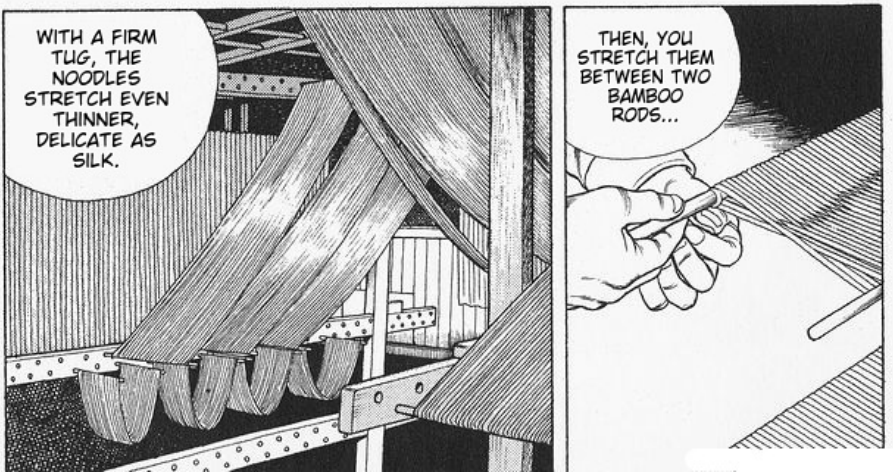
DELICIOUSNESS LEVEL 13


HUH... SO THERE ARE ALL KINDS OF SOMEN, HUH?
NEW GINZA
NEW GINZA
WELL, ABOUT THAT SOMEN... ACTUALLY, I HAD MY SECRETARY PICK IT UP FOR ME...
WHICH SOMEN DID MR. OHBASHIRA USE?
12
THIS ONE'S FROM SHODOSHIMA, AND THAT'S FROM NARA PREFECTURE.
THIS ONE'S FROM HYOGO PREFECTURE.
HMM, WITH SO MANY OPTIONS, IT'S HARD TO DECIDE WHICH ONE'S THE BEST...
AH! THIS IS IT, THIS WRAPPING PAPER HERE.
I CAN'T QUITE FIGURE OUT WHERE THIS IS MADE.
THE ORIGIN IS... HUH? THE HEADQUARTERS IS IN TOKYO?

DELICIOUSNESS LEVEL 13





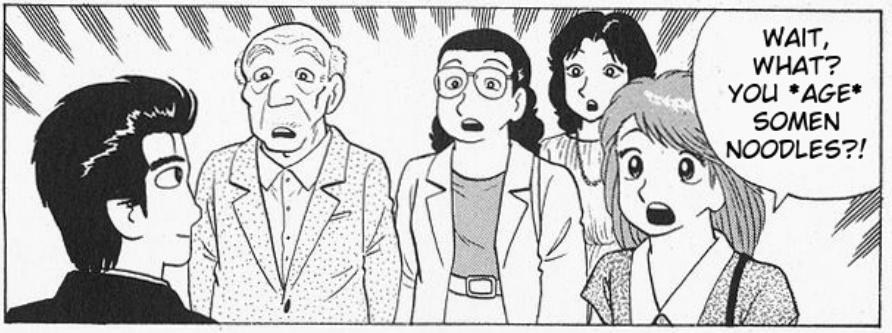


TO KEEP THE NOODLES FROM STICKING TOGETHER, WE SEPARATE THEM WITH THIN STICKS.
THE STRETCHED NOODLES ARE THEN SUN-DRIED,

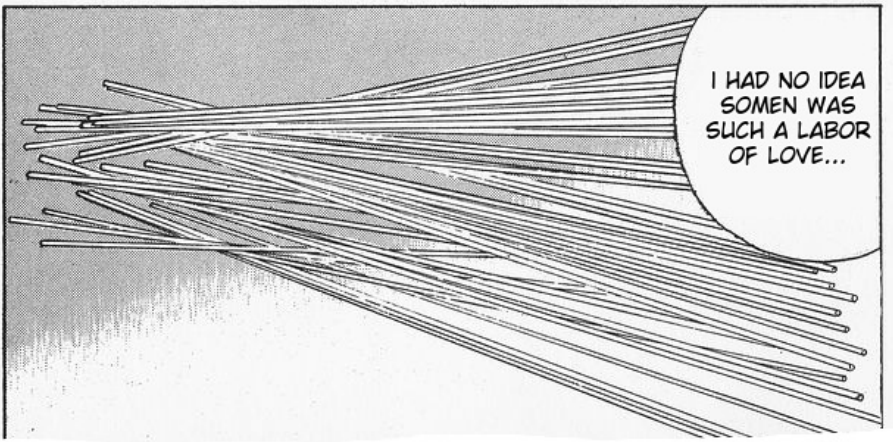
ONCE DRIED, THEY'RE CUT TO THE PROPER LENGTH, BUNDLED UP, AND AGED IN WOODEN BOXES.

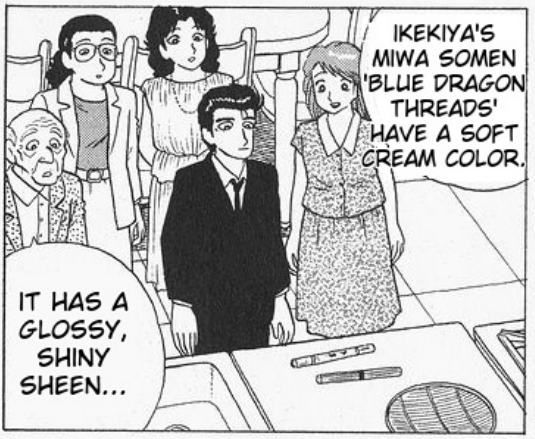
THE COLD, DRY WINTER AIR OF THE NARA BASIN IS PERFECT FOR DRYING SOMEN NOODLES.
THIS PROCESS IS CARRIED OUT DURING THE COLD MONTHS, UP UNTIL MARCH.

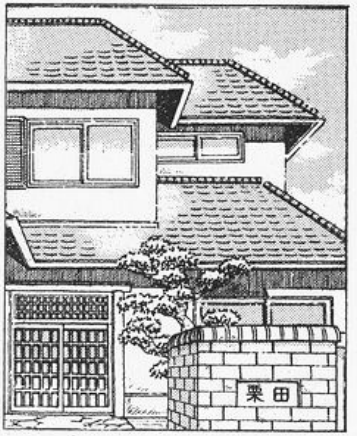
14

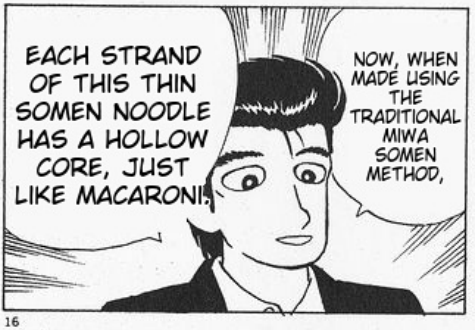

WAIT, WHAT? YOU *AGE* SOMEN NOODLES?!

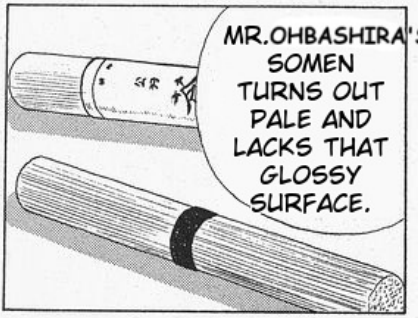
BUT IT'S THAT VERY PROCESS OF SWELLING AND HEATING THAT KICKSTARTS THE MATURATION OF THE SOMEN.
THAT STATE LASTS FOR SEVERAL DAYS BEFORE IT DRIES BACK TO ITS ORIGINAL FORM,
DURING THE RAINY SEASON, SOMEN SWELLS UP, SOFTENS, AND EVEN GENERATES HEAT.
IT TAKES MORE EFFORT AND TIME THAN DRIED UDON OR SOBA NOODLES, THAT'S FOR SURE!
WOW! AGING IT FOR THREE WHOLE YEARS!
SOMEN IS ALIVE, ISN'T IT?
HUH... FASCINATING!
LET IT REST FOR ANOTHER TWO TO THREE YEARS, AND THE SOMEN NOODLES WILL FULLY MATURE.


I HAD NO IDEA SOMEN WAS SUCH A LABOR OF LOVE...


IKEKIYA'S MIWA SOMEN 'BLUE DRAGON THREADS' HAVE A SOFT CREAM COLOR.
IT HAS A GLOSSY, SHINY SHEEN...


栗田

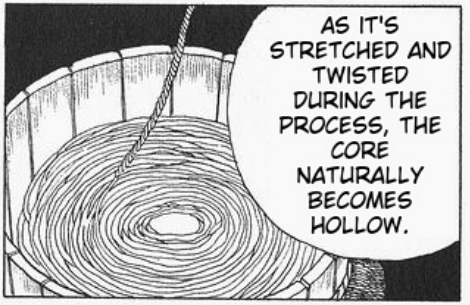

EACH STRAND OF THIS THIN SOMEN NOODLE HAS A HOLLOW CORE, JUST LIKE MACARONI!
NOW, WHEN MADE USING THE TRADITIONAL MIWA SOMEN METHOD,

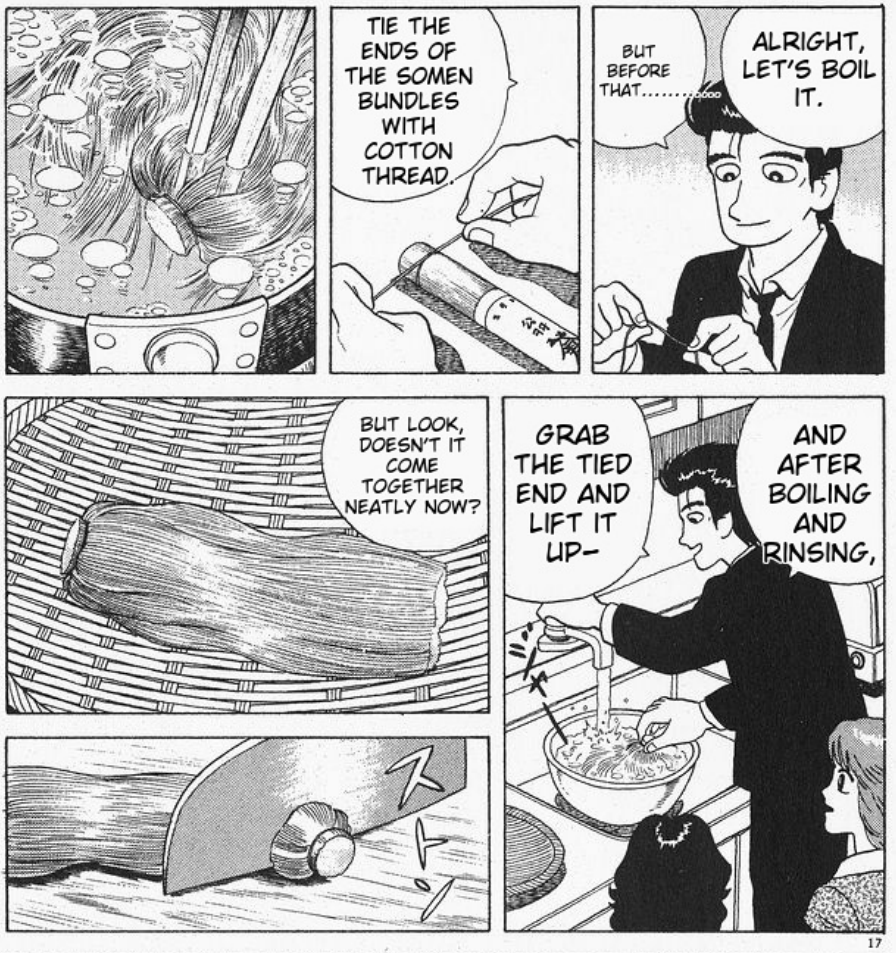

MR.OHBASHIRA'S SOMEN TURNS OUT PALE AND LACKS THAT GLOSSY SURFACE.

16

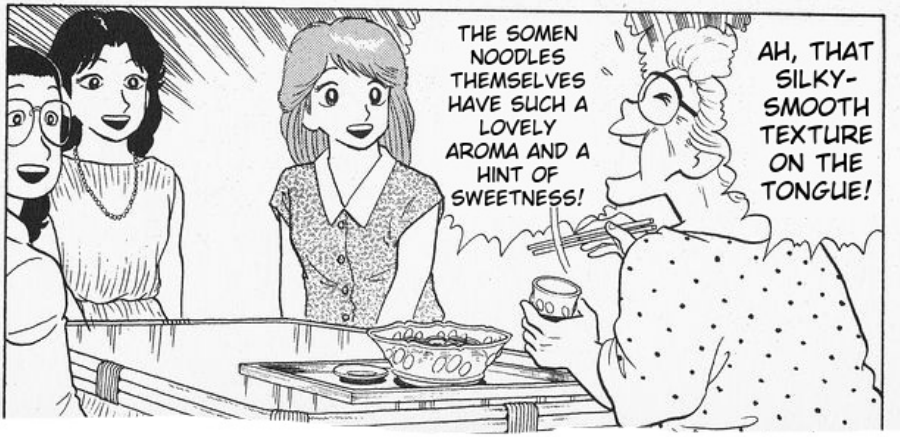
POOR-QUALITY SOMEN OFTEN LEAVES A HARD CORE, MAKING IT TRICKY TO COOK PERFECTLY.
LIKE MACARONI, THEY'RE HOLLOW, SO THEY COOK EVENLY AND QUICKLY.

WHY'S THAT?
WHAT?! I CAN'T BELIEVE IT!


AS IT'S STRETCHED AND TWISTED DURING THE PROCESS, THE CORE NATURALLY BECOMES HOLLOW.


TIE THE ENDS OF THE SOMEN BUNDLES WITH COTTON THREAD.
BUT BEFORE THAT.....
ALRIGHT, LET'S BOIL IT.
BUT LOOK, DOESN'T IT COME TOGETHER NEATLY NOW?
GRAB THE TIED END AND LIFT IT UP-
AND AFTER BOILING AND RINSING,
17
IT WAS SUCH A HASSLE TO PICK UP WITH CHOPSTICKS...
HMM... EVERYTHING I BOILED ENDED UP TANGLED IN ONE BIG CLUMP,
IT'S EASIER TO PICK UP WITH CHOPSTICKS.
DIVIDE IT INTO SMALLER PORTIONS, ROLL EACH INTO BITE-SIZED BUNDLES,

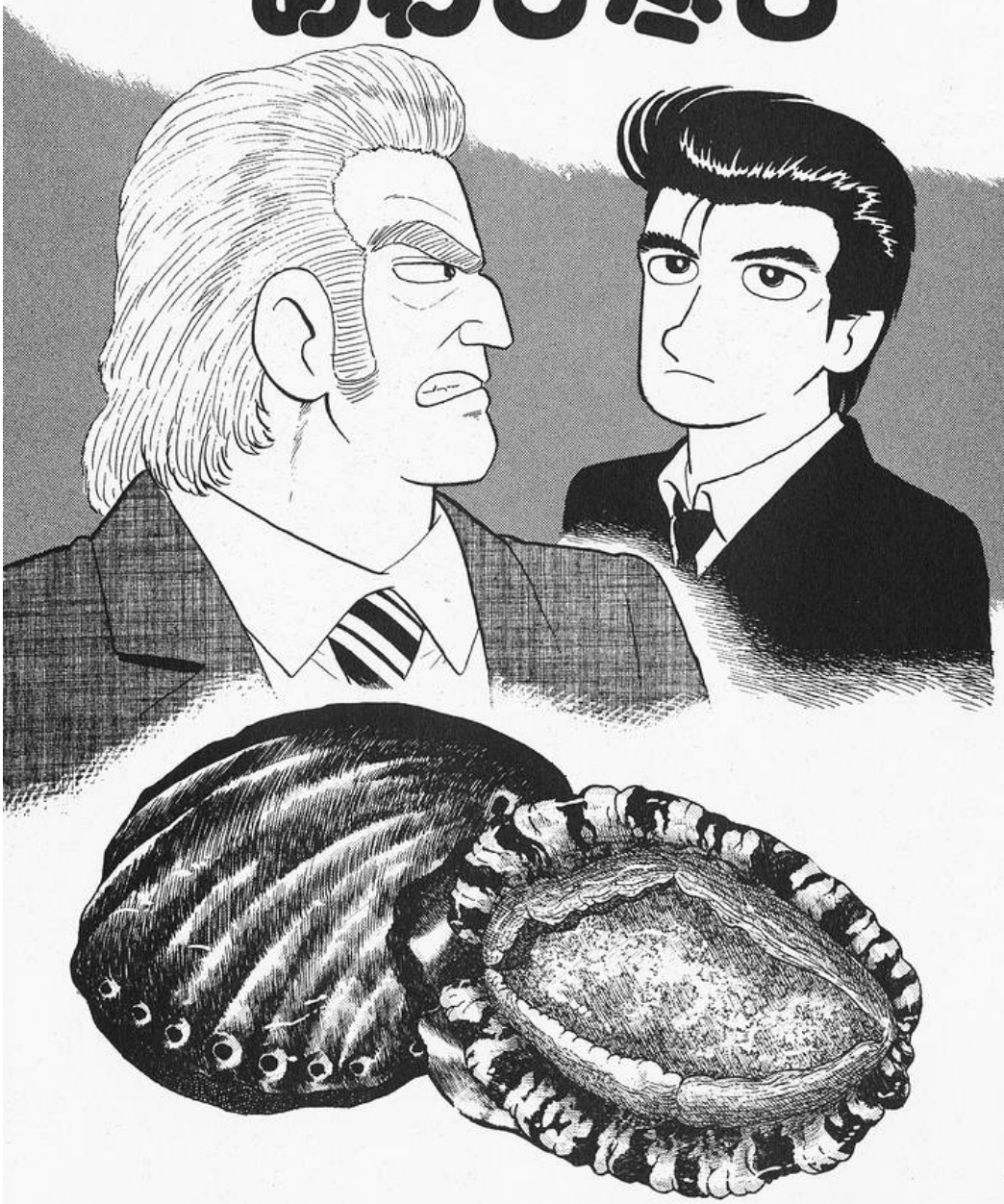
JUST LOOKING AT THIS IS ENOUGH TO MAKE YOUR MOUTH WATER!
BEATING THE SUMMER HEAT? NOTHING BEATS AN UMEBOSHI PLUM!
NOW, THE DIPPING SAUCE -IT'S MADE BY STRAINING THE PLUM AND BLENDING IT WITH DASHI BROTH.
チュルチュルル!!
チュルル


THE SOMEN NOODLES THEMSELVES HAVE SUCH A LOVELY AROMA AND A HINT OF SWEETNESS!
AH, THAT SILKY-SMOOTH TEXTURE ON THE TONGUE!

DELICIOUSNESS LEVEL 13

UM...
TAMAYO-SAN...
EVEN THOUGH YOU'RE BUSY COMPILING YOUR PAPER FOR THE ACADEMIC SOCIETY, YOU STILL MADE US SŌMEN...
I MUST ALSO EXPRESS MY GRATITUDE.
TAMAYO-SAN...
WELL, DO YOU REALLY THINK AN OLD, SCATTERBRAINED WOMAN LIKE ME IS GOOD ENOUGH, EIICHI?
MAY IT LEAD TO A LONG AND FRUITFUL COMPANIONSHIP.
HERE'S A TOKEN OF OUR CONNECTION.
HMM, LOVE KNOWS NO AGE LIMITS... PERHAPS.
20

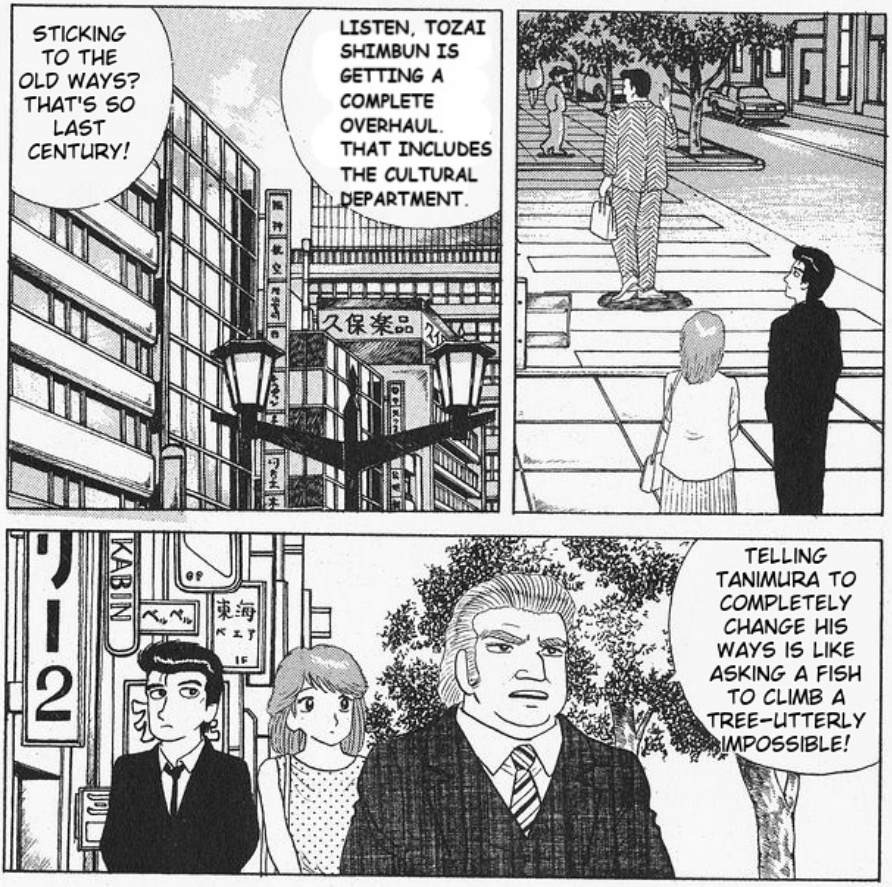
第5話 あわび尽(づく)し



COME WITH ME FOR A MOMENT.
I NEED TO TALK TO YOU ABOUT CREATING THE ULTIMATE MENU...
YEAH...
2
WHY IS THAT?!
WAIT, WHAT?! YOU'RE BEING TRANSFERRED?

YOURS TRULY.
SO, EDITOR-IN-CHIEF KOIZUMI HAS STARTED A THOROUGH REVIEW OF ALL DEPARTMENTS, AND GUESS WHO GOT CAUGHT IN THE CROSSFIRE?
IT'S NOT GOING AS SMOOTHLY AS WE'D HOPED...
AS YOU KNOW, OUR NEWSPAPER IS MAKING A COMPANY-WIDE EFFORT TO RECLAIM THE TOP SPOT IN CIRCULATION.
WE'LL END UP LOOKING LIKE THE ENTERTAINMENT SECTION OF A TABLOID PAPER!
WE'RE THINKING OF REVAMPING THE PAPER TO MAKE IT MORE EXCITING, PACKED WITH THE VIBRANT PULSE OF TODAY'S YOUTH CULTURE.
BUT THE CHIEF SAYS OUR CULTURE SECTION IS AS DULL AS DISHWATER.
3
IT SEEMS THAT FROM NOW ON, EDITOR-IN-CHIEF KOIZUMI WILL BE TAKING DIRECT CHARGE.
AND THEN THERE'S THE ISSUE OF THE ULTIMATE MENU PROJECT YOU GUYS ARE HANDLING...
THIS IS STILL UNDER WRAPS, SO KEEP IT UNDER YOUR HAT, OKAY?

I'LL STILL BE AROUND, JUST NOT AS YOUR DIRECTOR.
HEY NOW, WHAT'S WITH THE LONG FACES?
COME ON, LET'S KEEP DRINKING, HAHAHA...
THE STAGNANT CIRCULATION OF THE EAST-WEST NEWS ISN'T DIRECTOR TANIMURA'S FAULT, YOU KNOW...
THIS IS JUST TOO MUCH.
4
IF WE JUST RIDE THE COATTAILS OF THIS SHALLOW, FICKLE WORLD, CULTURE WILL BE LOST FOR GOOD!
I THINK THE CULTURE SECTION IS FINE AS IT IS.
.....


STICKING TO THE OLD WAYS? THAT'S SO LAST CENTURY!
LISTEN, TOZAI SHIMBUN IS GETTING A COMPLETE OVERHAUL. THAT INCLUDES THE CULTURAL DEPARTMENT.
久保楽品
KABIN
TELLING TANIMURA TO COMPLETELY CHANGE HIS WAYS IS LIKE ASKING A FISH TO CLIMB A TREE—UTTERLY IMPOSSIBLE!
5
SIGH...
YES...
BUT ONE THING'S FOR SURE: CRAFTING THE ULTIMATE MENU CAN'T BE A LEISURELY STROLL IN THE PARK ANYMORE!
WE NEED TO KICK IT INTO HIGH GEAR AND PEDAL TO THE METAL!
THE DECISION ON WHO WILL TAKE THE HELM AS THE NEW DEPARTMENT HEAD IS STILL UP IN THE AIR,

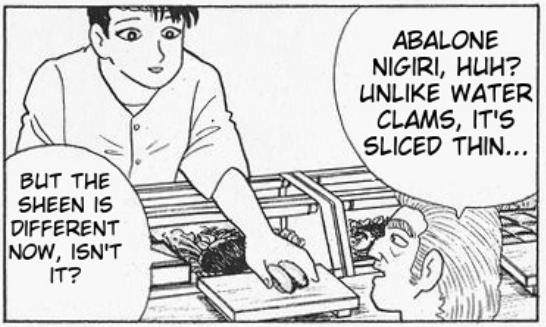
ARE YOU ALL UNHAPPY ABOUT REPLACING DIRECTOR TANIMURA?!
HONESTLY, YOUR REACTIONS HAVE BEEN OFF FOR A WHILE NOW...
TO CREATE A GREAT NEWSPAPER AND BOOST SALES, WE CAN'T AFFORD TO BE SWAYED BY PERSONAL FEELINGS!
THIS COMPANY ISN'T SOME COZY LITTLE CLUB, YOU KNOW!
I THINK EVERYONE IN THE CULTURE DEPARTMENT WILL BE DISAPPOINTED.
IT'S NOT JUST US-
6
THE COMPANY MUST PRIORITIZE PROFIT ABOVE ALL ELSE, YOU KNOW...
ABSOLUTELY, YOU'RE ABSOLUTELY RIGHT.

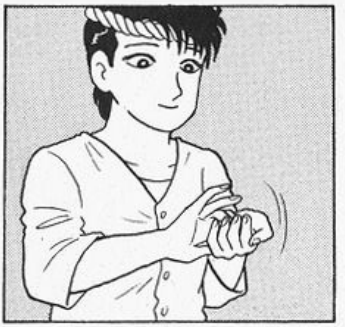
Y-YOU BASTARD!!
MR. YAMAOKA..!
YOU'RE THE EPITOME OF A TRUE ENTREPENUER!
TO MAKE MONEY, YOU'VE GOT TO CUT LOOSE EVEN THE MOST PRECIOUS THINGS WITHOUT HESITATION.
HERE IS YOUR ABALONE.
THANK YOU FOR WAITING.
7
WOW, HOW BEAUTIFUL -ABALONE, RIGHT?
SUMMER IS ALL ABOUT ABALONE, NO DOUBT.
EVER SINCE I CAME BACK TO JAPAN, I'VE AWAKENED TO THE EXQUISITE TASTE OF ABALONE, YOU KNOW.

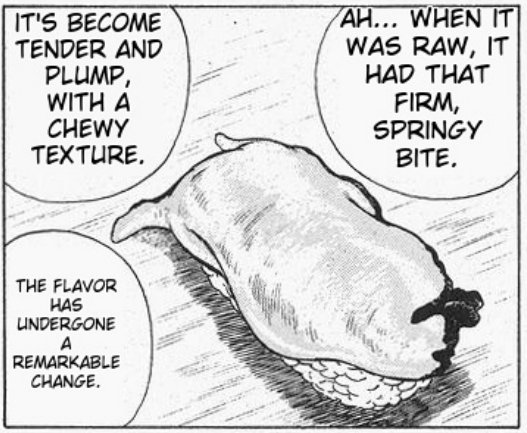
*TL NOTE: IT SEEMS ODD TO ME THAT KOIZUMI WOULD NOT HAVE BEEN ABLE TO CONSUME ABALONE AS IT'S BEEN REGULARLY EATEN HERE IN THE U.S. FOR OVER A CENTURY (IF HE WAS IN CALIFORNIA, THEY'D HAVE IT RIGHT OUT OF THE SEA) AND IN EUROPE, ESPECIALLY FRANCE, FOR EVEN LONGER.

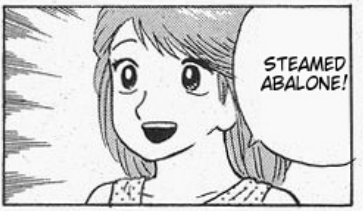
TODAY, I WANT TO GO ALL OUT WITH ABALONE.
AN ALL-ABALONE FEAST, YOU SAY?
LEAVING? BUT THE DISHES HAVE ONLY JUST STARTED COMING OUT, HAVEN'T THEY?!
DIRECTOR, LET'S LEAVE THIS PLACE!
BECAUSE ABALONE IS BEST EATEN RAW, RIGHT?!
ARE THERE REALLY THAT MANY VARIETIES?
LET'S GO EAT EVEN MORE VARIETIES OF ABALONE DISHES!
YOU LIKE ABALONE, DON'T YOU, DIRECTOR?
9
OH...?
LEAVE IT TO ME,
THERE'S A DISH WORTHY OF BEING ON THE ULTIMATE MENU.

YOU GOT IT, I'M COUNTING ON YOU.
HUH... SO IT'S ALL ABOUT THE ABALONE, HUH?
寿司とも
ALRIGHT, LET'S START WITH THIS AS A PERFECT PAIRING FOR YOUR DRINK.
10
THE MORE YOU CHEW, THE MORE THE FLAVOR UNFOLDS...
AH, I SEE NOW -ABALONE REALLY SHINES PREPARED LIKE THIS.
WHICH STARTED AS A PRESERVED FOOD IN LANDLOCKED YAMANASHI PREFECTURE, IS NOW TREASURED AS A LUXURIOUS DELICACY.
BOILED ABALONE,
IT'S A SPECIALTY OF YAMANASHI PREFECTURE CALLED BOILED ABALONE.
IT'S ABALONE SIMMERED IN SOY SAUCE UNTIL IT'S RICH AND SAVORY.

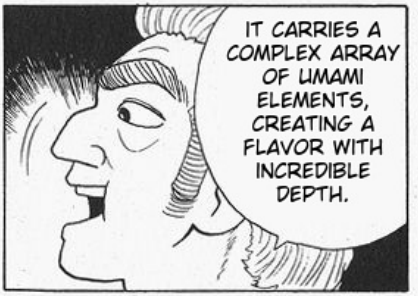

ABALONE NIGIRI, HUH? UNLIKE WATER CLAMS, IT'S SLICED THIN...
BUT THE SHEEN IS DIFFERENT NOW, ISN'T IT?



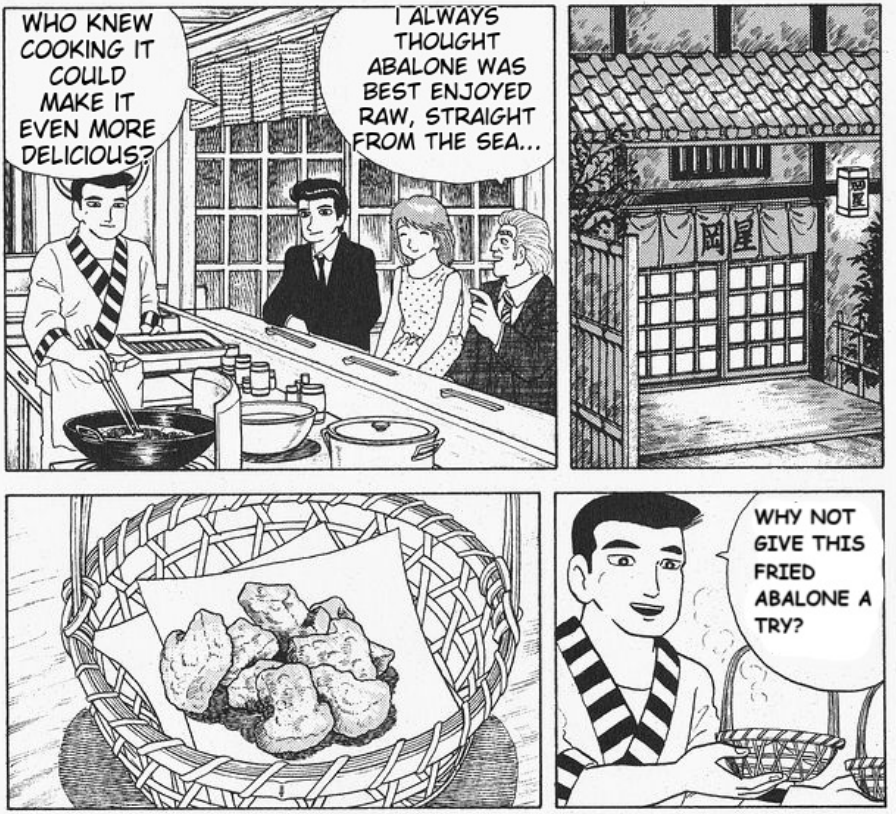

IT'S BECOME TENDER AND PLUMP, WITH A CHEWY TEXTURE.
AH... WHEN IT WAS RAW, IT HAD THAT FIRM, SPRINGY BITE.
THE FLAVOR HAS UNDERGONE A REMARKABLE CHANGE.


STEAMED ABALONE!

THANK YOU, NATSUKO-SAN. CHIEF, LET'S MOVE ON TO THE NEXT.
HUH?!


IT CARRIES A COMPLEX ARRAY OF UMAMI ELEMENTS, CREATING A FLAVOR WITH INCREDIBLE DEPTH.

THE SAME ABALONE, JUST STEAMED, AND YET IT TRANSFORMS SO DRAMATICALLY.


WHO KNEW COOKING IT COULD MAKE IT EVEN MORE DELICIOUS?
I ALWAYS THOUGHT ABALONE WAS BEST ENJOYED RAW, STRAIGHT FROM THE SEA...
岡屋

WHY NOT GIVE THIS FRIED ABALONE A TRY?

12

THE TEXTURE, THE FLAVOR, THE AROMA—IT'S ALL COMING TOGETHER IN ONE DELIGHTFUL EXPERIENCE!
THIS IS AMAZING! YOU CAN STILL TASTE THE FRESH, BRINY ESSENCE OF THE ABALONE, BUT NOW IT'S LAYERED WITH THE RICH UMAMI FROM COOKING IT!
FRIED ABALONE?
フホ
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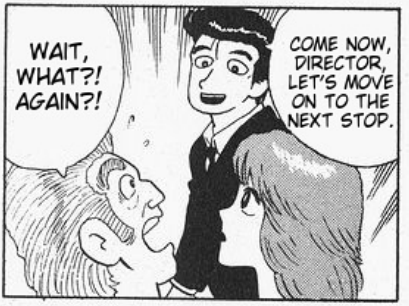
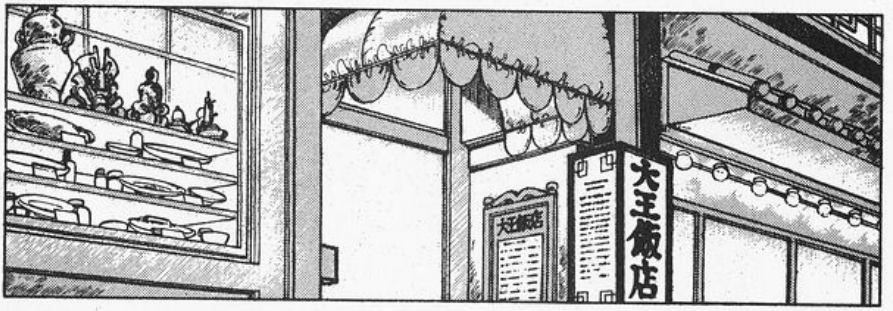
フホ

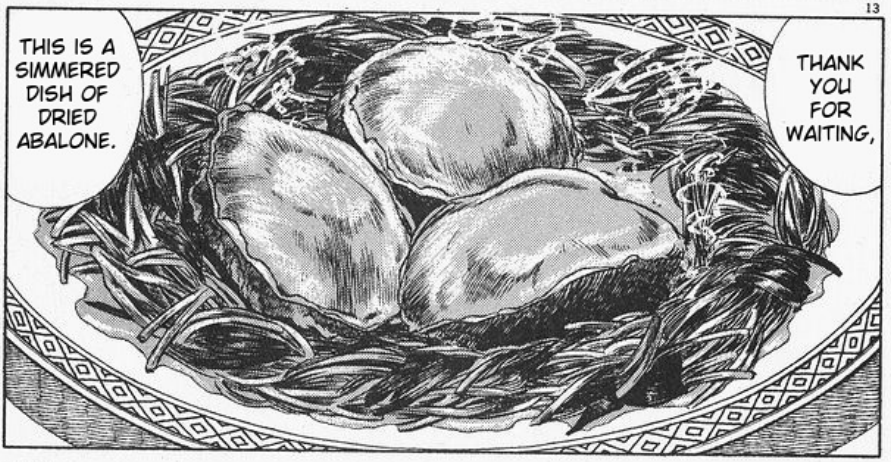
HA HA HA, PLEASE COME BY FOR A LEISURELY VISIT NEXT TIME.
I'D LOVE TO SIT DOWN HERE AND SAVOR EVERY BITE...

ガヲ
MY, WHAT AN EXTRAVAGANTLY LUXURIOUS TEMPURA THIS IS.


WAIT, WHAT?! AGAIN?!
COME NOW, DIRECTOR, LET'S MOVE ON TO THE NEXT STOP.

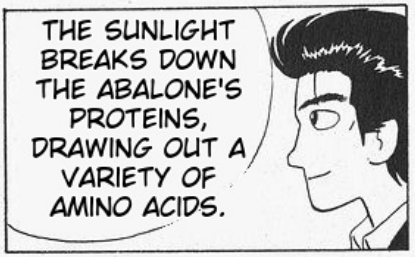

大王飯店
大王飯店

13

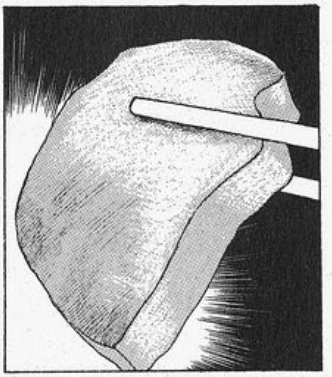

THIS IS A SIMMERED DISH OF DRIED ABALONE.
THANK YOU FOR WAITING,

IT'S BECAUSE THE FLAVOR BECOMES FAR SUPERIOR.
THE CHINESE PREFER DRIED ABALONE NOT JUST BECAUSE IT KEEPS WELL, BUT...

WHEN ABALONE IS DRIED, IT DEVELOPS A FLAVOR THAT'S INCOMPARABLY MORE COMPLEX AND INTENSE THAN WHEN IT'S FRESH.
HEHEH... DRIED ABALONE.....


THE SUNLIGHT BREAKS DOWN THE ABALONE'S PROTEINS, DRAWING OUT A VARIETY OF AMINO ACIDS.

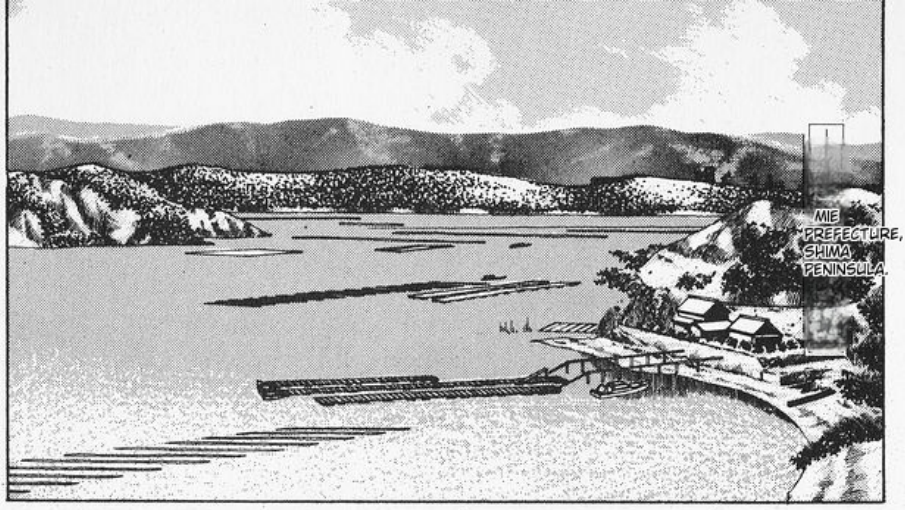
THE CHINESE PASSION FOR PURSUING DELICIOUSNESS IS TRULY FORMIDABLE.
HMM... I SEE. THE TASTE IS SO RICH, IT'S HARD TO BELIEVE IT'S THE SAME ABALONE I'VE HAD BEFORE.



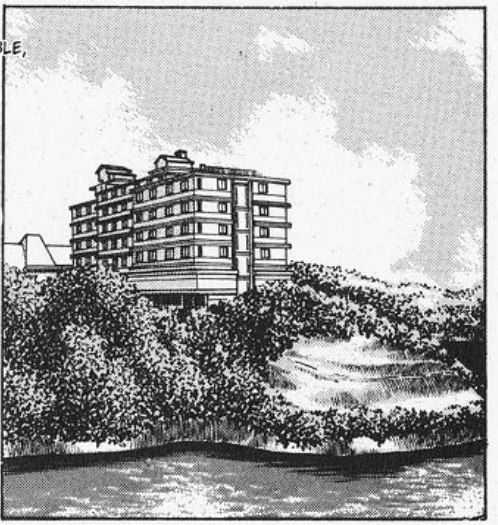
14

ONE MORE PLACE...?

TOMORROW, PLEASE ACCOMPANY ME TO ONE MORE PLACE.
CHIEF, THIS CONCLUDES TONIGHT'S ABALONE EXTRAVAGANZA.


MIE PREFECTURE, SHIMA PENINSULA.

THE FINAL STOP ON OUR ABALONE TOUR... WHO KNEW WE'D HAVE TO COME ALL THE WAY OUT HERE?
UNBELIEVABLE, ISN'T IT?



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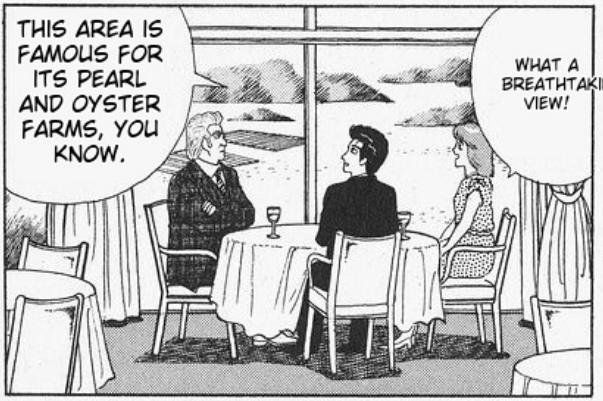
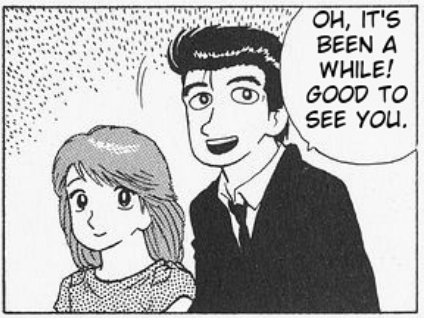

THIS AREA IS FAMOUS FOR ITS PEARL AND OYSTER FARMS, YOU KNOW.
WHAT A BREATHTAKING VIEW!

NOW, NOW, I PROMISE IT'LL BE WORTH THE TRIP...

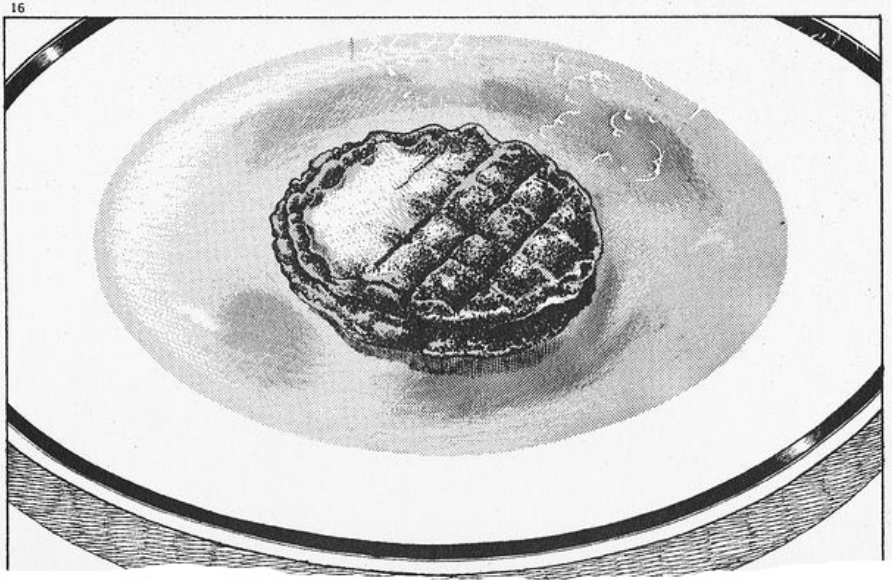

OH, IT'S BEEN A WHILE! GOOD TO SEE YOU.

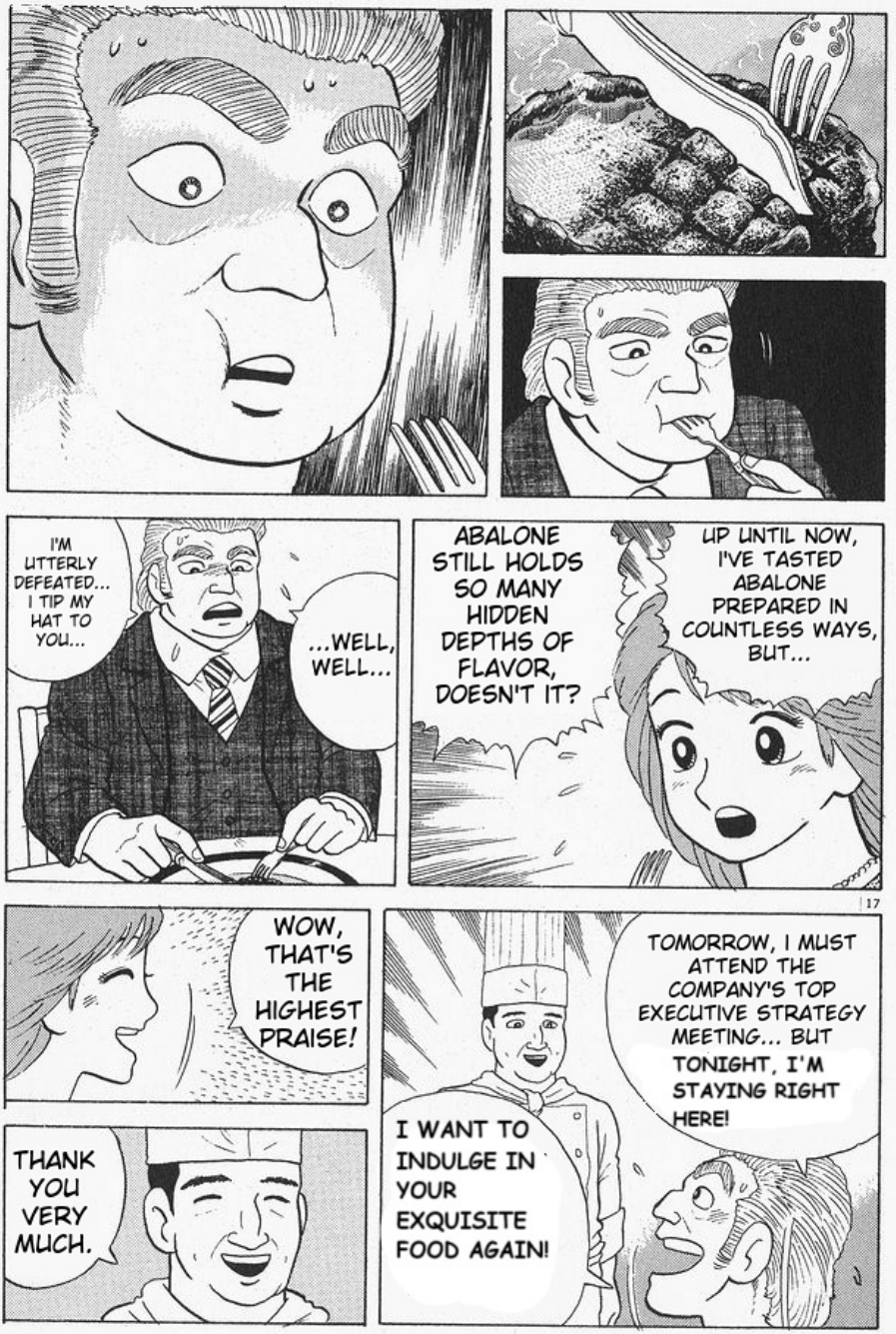
HEY, WELCOME! COME ON IN!

HERE'S YOUR ORDER: ABALONE STEAK.

CHEF TAKAHASHI OF THIS HOTEL IS THE WORLD'S BEST WHEN IT COMES TO FRENCH CUISINE WITH SEAFOOD.
THIS IS A FRIEND OF MINE, CHEF TAKAHASHI.
HELLO! I'M PLEASED TO WELCOME YOU HERE.

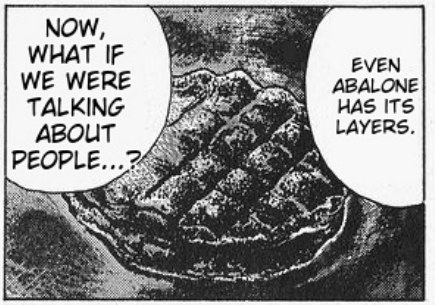
ABALONE STEAK?!




I'M UTTERLY DEFEATED... I TIP MY HAT TO YOU...
...WELL, WELL...
ABALONE STILL HOLDS SO MANY HIDDEN DEPTHS OF FLAVOR, DOESN'T IT?
UP UNTIL NOW, I'VE TASTED ABALONE PREPARED IN COUNTLESS WAYS, BUT...
17
WOW, THAT'S THE HIGHEST PRAISE!
THANK YOU VERY MUCH.
I WANT TO INDULGE IN YOUR EXQUISITE FOOD AGAIN!
TOMORROW, I MUST ATTEND THE COMPANY'S TOP EXECUTIVE STRATEGY MEETING... BUT TONIGHT, I'M STAYING RIGHT HERE!

I ONLY KNEW A FRACTION OF HOW AMAZING ABALONE TRULY IS.
NOT AT ALL! THE MORE YOU LEARN ABOUT ABALONE, THE MORE ITS GREATNESS SHINES.
BY THE WAY, CHIEF, DO YOU STILL THINK ABALONE IS BEST SERVED AS SASHIMI?

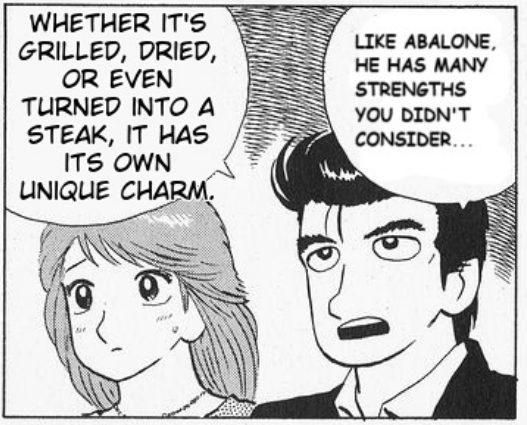
YOU'VE TREATED TANIMURA EXACTLY AS YOU TREATED THE ABALONE.
CHIEF, YOU JUST RETURNED TO JAPAN RECENTLY.
WHAT ARE YOU SAYING?!


NOW, WHAT IF WE WERE TALKING ABOUT PEOPLE...?
EVEN ABALONE HAS ITS LAYERS.

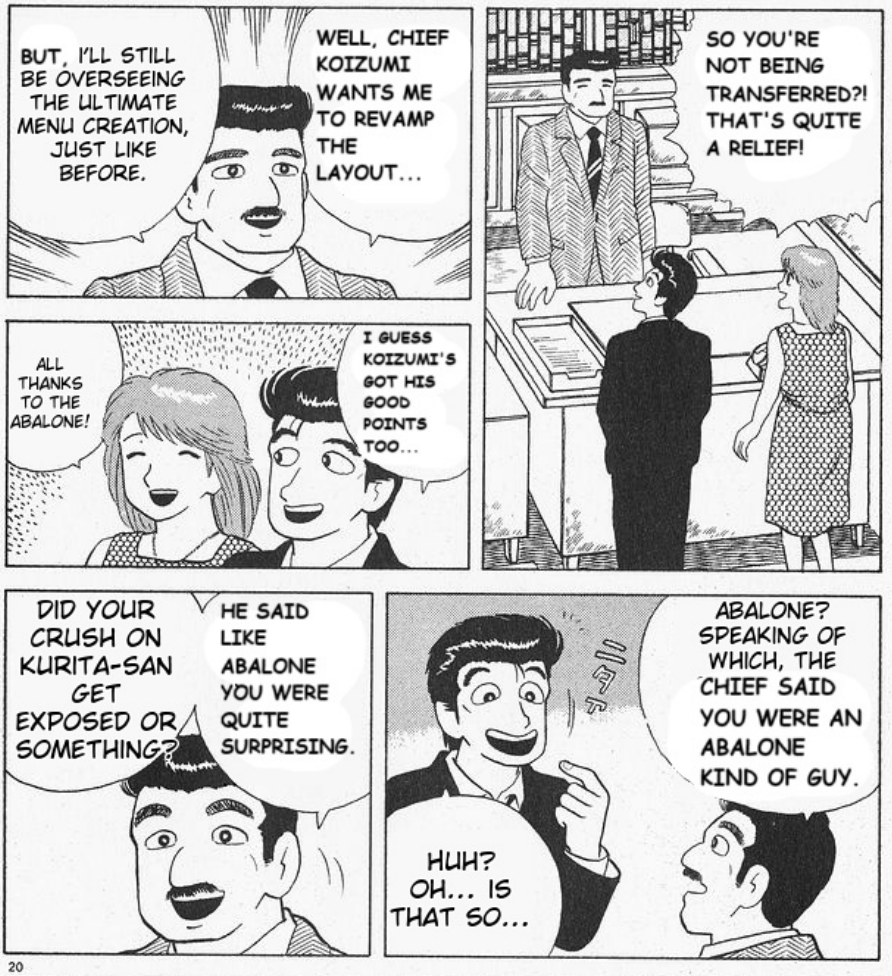
WHAT?!

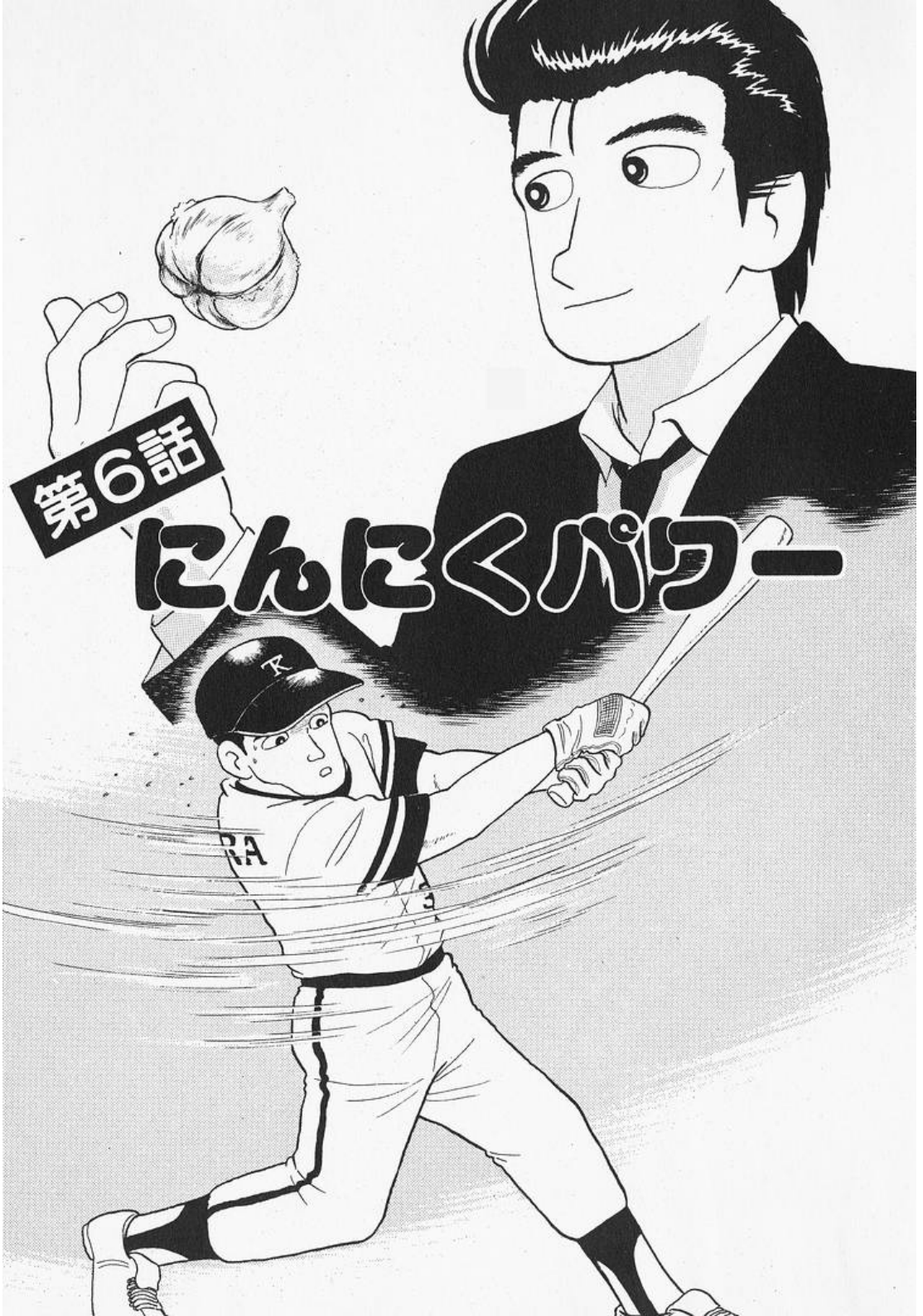
18

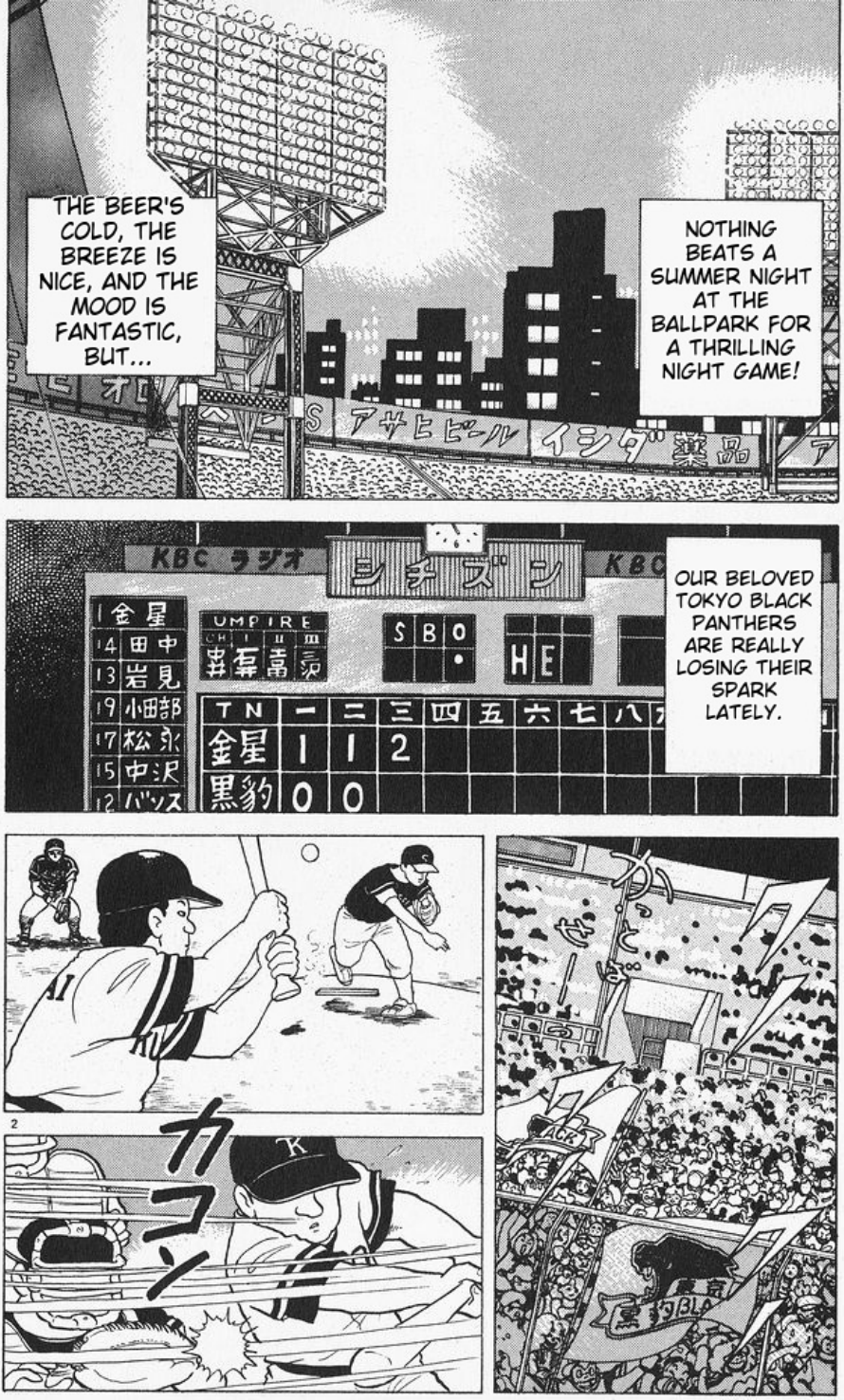
UGH...!


WHETHER IT'S GRILLED, DRIED, OR EVEN TURNED INTO A STEAK, IT HAS ITS OWN UNIQUE CHARM.
LIKE ABALONE, HE HAS MANY STRENGTHS YOU DIDN'T CONSIDER...

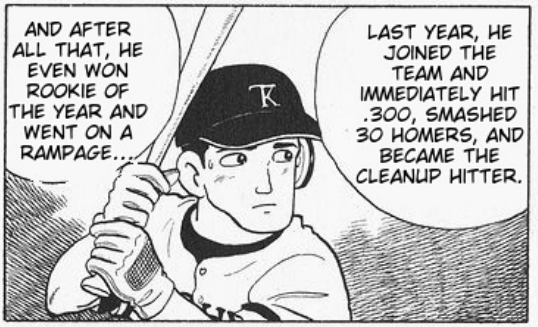
YOU TWO! GET YOUR BUTTS HOME BEFORE THE LAST TRAIN LEAVES, GOT IT?!
SHUT YOUR TRAP! YOU'RE A HUNDRED YEARS TOO EARLY TO BE GIVING ME LIP!
YOU SHOULD RECONSIDER TRANSFERRING DIRECTOR TANIMURA OUT OF THE CULTURAL DEPARTMENT. THAT'S WHERE HIS STRENGTH LIES.
.....
19
東西新聞社


BUT, I'LL STILL BE OVERSEEING THE ULTIMATE MENU CREATION, JUST LIKE BEFORE.
WELL, CHIEF KOIZUMI WANTS ME TO REVAMP THE LAYOUT...
SO YOU'RE NOT BEING TRANSFERRED?! THAT'S QUITE A RELIEF!
ALL THANKS TO THE ABALONE!
I GUESS KOIZUMI'S GOT HIS GOOD POINTS TOO...
DID YOUR CRUSH ON KURITA-SAN GET EXPOSED OR SOMETHING?
HE SAID LIKE ABALONE YOU WERE QUITE SURPRISING.
ABALONE? SPEAKING OF WHICH, THE CHIEF SAID YOU WERE AN ABALONE KIND OF GUY.
HUH? OH... IS THAT SO...
20
W- WHO SAID THAT?!


第6話
にんにくパワー

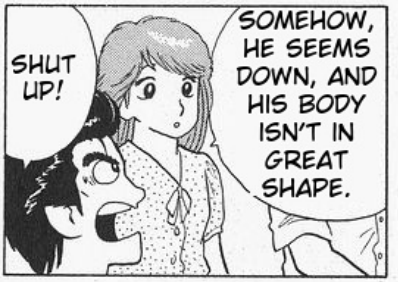

NOTHING BEATS A SUMMER NIGHT AT THE BALLPARK FOR A THRILLING NIGHT GAME!
THE BEER'S COLD, THE BREEZE IS NICE, AND THE MOOD IS FANTASTIC, BUT...
アサヒビール
イシダ薬品
KBC ラジオ
シチズン
OUR BELOVED TOKYO BLACK PANTHERS ARE REALLY LOSING THEIR SPARK LATELY.
1 金星
14 田中
13 岩見
19 小田部
17 松永
15 中沢
12 バッス
UMPIRE
SBO
HE
TN 一 二 三 四 五 六 七 八
金星 1 1 2
黒豹 0 0
カコン

TWO OUTS NOW, FOLKS.
AH, MAN, IF ONLY HE HELD BACK—IT WAS A BALL!
UGH, HE ACTUALLY HIT THAT PITCH!
NAGAHARA: FIRST BASE.
NOW BATTING: NUMBER 3!
MAN, IF WE DON'T SCORE A HIT SOON, IT'S GONNA MESS WITH MY MOJO!
ゲゲビビ
DAMN IT! HE WAS SO CLOSE ON SECOND BASE!
BEER
KUROHYO
3
SEND IT FLYING, NAGAHARA —GIVE IT ALL YOU'VE GOT!
ALRIGHT, LET'S GO— SMASH IT OUTTA THE PARK, HOME RUN!


AND AFTER ALL THAT, HE EVEN WON ROOKIE OF THE YEAR AND WENT ON A RAMPAGE...
LAST YEAR, HE JOINED THE TEAM AND IMMEDIATELY HIT .300, SMASHED 30 HOMERS, AND BECAME THE CLEANUP HITTER.

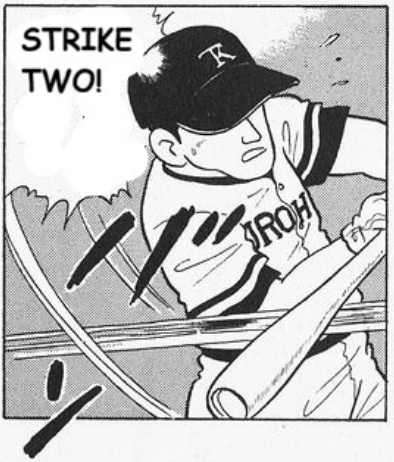
BUT THIS YEAR, NAGAHARA'S JUST NOT CUTTING IT...

STRIKE ONE!


SHUT UP!
SOMEHOW, HE SEEMS DOWN, AND HIS BODY ISN'T IN GREAT SHAPE.

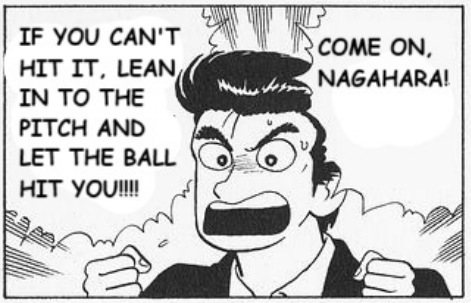
BELIEVE IN A BRIGHTER FUTURE FOR NAGAHARA!
WHY ARE YOU ALWAYS SO GLOOMY ABOUT IT?
BEER

4

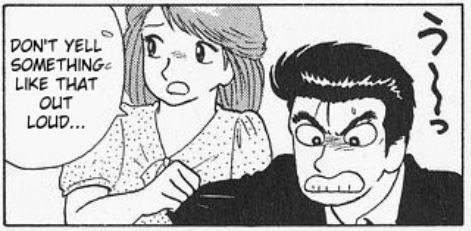

STRIKE TWO!
IROH!

OH DEAR...

OISHINBO


IF YOU CAN'T HIT IT, LEAN IN TO THE PITCH AND LET THE BALL HIT YOU!!!!
COME ON, NAGAHARA!

HIS TIMING'S COMPLETELY OFF!
THIS IS HOPELESS!
NAGAHARA


DON'T YELL SOMETHING LIKE THAT OUT LOUD...
うーっ

FOUL!
カキ〜ン

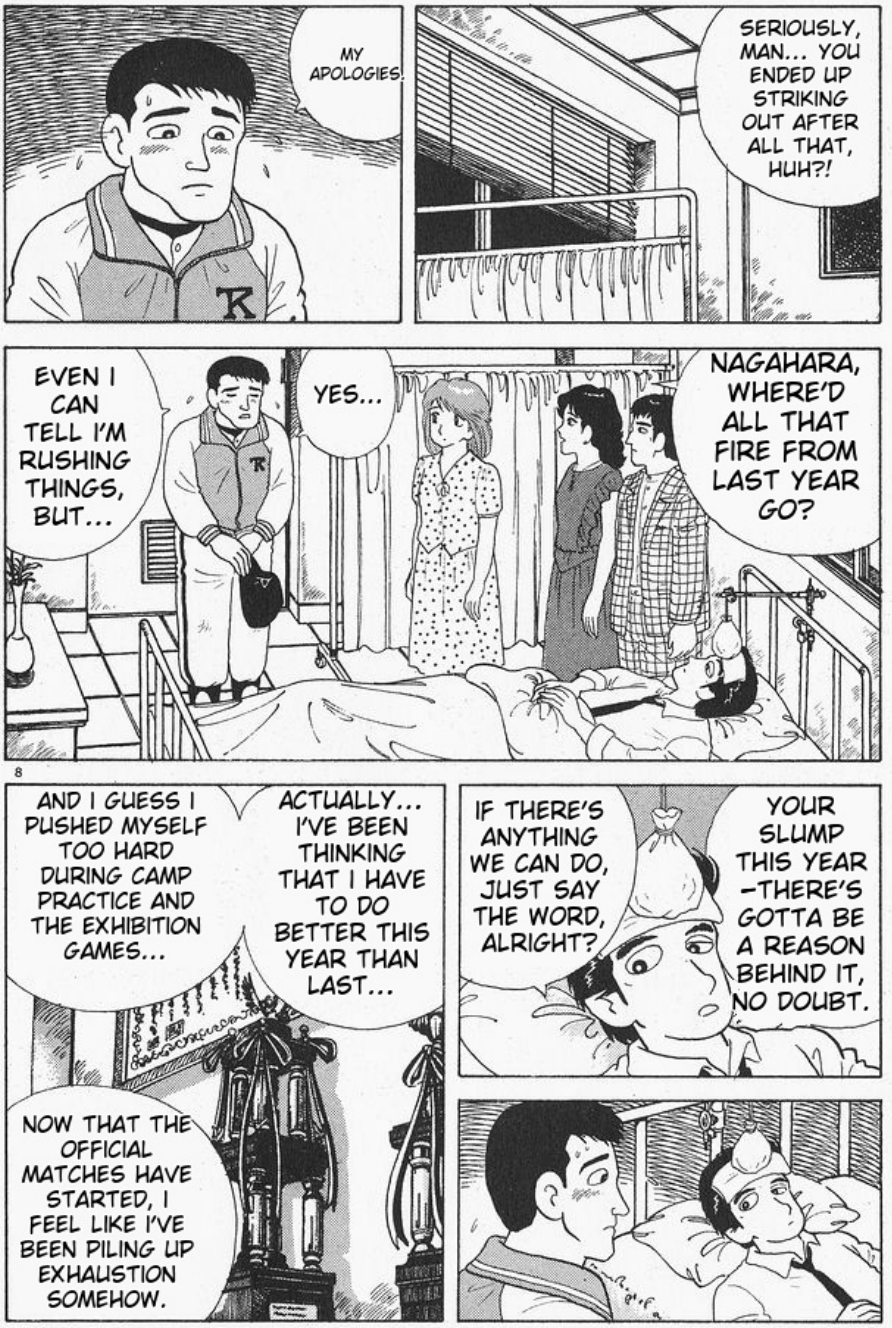
5

ガコォーン
GYAHHH!

ズゥーン

YAMAOKA!
AHHH, THIS IS A DISASTER!
YAMAOKA, GET IT TOGETHER!
ピク
ピク
……!
UGH... JUST MY LUCK...

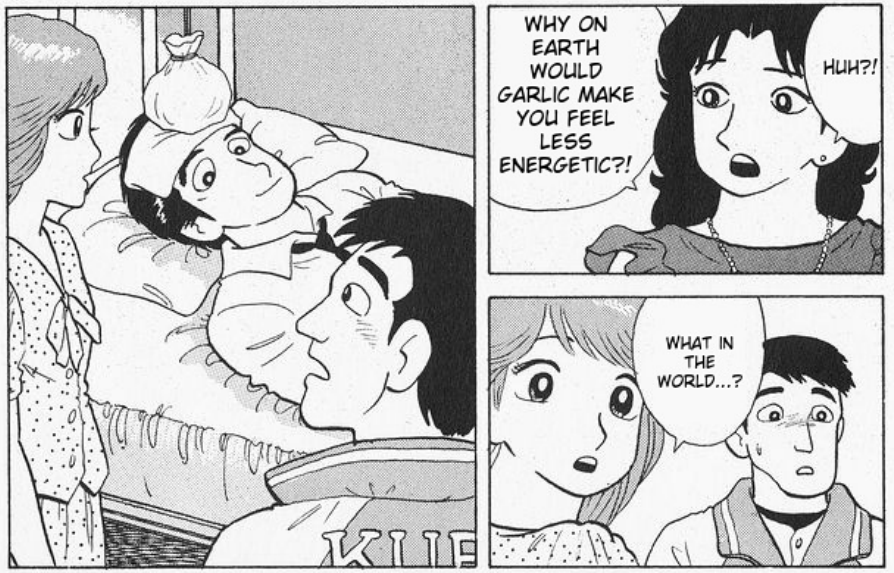
THAT'S WHAT YOU GET FOR TEMPTING FATE!
I BET IT WAS BECAUSE YOU WERE YELLING AT HIM TO HIT THE BALL...
TCH.
YOU COULDN'T EVEN DODGE A FOUL BALL.
SUCH DULL REFLEXES.
YOU CAME ALL THIS WAY TO VISIT HIM?
WELL, WELL, IF IT ISN'T NAGAHARA!
I'M SO SORRY! I DIDN'T MEAN TO BEAN YOU LIKE THAT.
KURO 3
K
7
HEY, HEY, HEY, CUT IT OUT!
THANKS TO YOU, IT SEEMS YAMAOKA'S BRAIN IS NOW WORKING AT HALF THE CAPACITY OF A NORMAL PERSON'S...
HUH? OH... HERE...


MY APOLOGIES!
SERIOUSLY, MAN... YOU ENDED UP STRIKING OUT AFTER ALL THAT, HUH?!
EVEN I CAN TELL I'M RUSHING THINGS, BUT...
YES...
NAGAHARA, WHERE'D ALL THAT FIRE FROM LAST YEAR GO?
8
AND I GUESS I PUSHED MYSELF TOO HARD DURING CAMP PRACTICE AND THE EXHIBITION GAMES...
ACTUALLY... I'VE BEEN THINKING THAT I HAVE TO DO BETTER THIS YEAR THAN LAST...
NOW THAT THE OFFICIAL MATCHES HAVE STARTED, I FEEL LIKE I'VE BEEN PILING UP EXHAUSTION SOMEHOW.
IF THERE'S ANYTHING WE CAN DO, JUST SAY THE WORD, ALRIGHT?
YOUR SLUMP THIS YEAR —THERE'S GOTTA BE A REASON BEHIND IT, NO DOUBT.

I NEVER THOUGHT I'D EVER FEEL TIRED...
AH, I'M ONLY 19, AFTER ALL...
HONESTLY, IT'S SHOCKING THAT SOMEONE SO YOUNG COULD FEEL THIS WORN OUT!
PLUS, I'VE BEEN EATING A TON OF GARLIC...
I'M SO SORRY!!
NOW THAT YOU MENTION IT, MR. NAGAHARA, YOU REEK OF GARLIC.
STUFF LIKE TURTLE, EIGHT-EYED EEL, AND EVEN VIPER...
I TRIED ALL SORTS OF ENERGY-BOOSTING FOODS TO FIGHT OFF FATIGUE.
TWO OR THREE CLOVES AT A TIME, ADDING UP TO A WHOLE BULB A DAY.
THREE TIMES A DAY, I GRATE RAW GARLIC, WRAP IT IN OBLATE, AND SWALLOW IT LIKE MEDICINE.

SEE, I KNEW IT!
SIGH...
YOU REALLY SHOULD GET A THOROUGH CHECK-UP AT THE HOSPITAL.
THAT DOESN'T MAKE SENSE AT ALL. IF ANYTHING, IT SHOULD DO THE OPPOSITE!
WAIT, YOU'VE BEEN EATING RAW GARLIC LIKE THAT...?
NOW WE'VE FINALLY FIGURED OUT THE REASON FOR YOUR SLUMP THIS SEASON!
WHAT ARE YOU EVEN SAYING?! NO WONDER YOU'RE FEELING DRAINED— THAT'S JUST CRAZY!
BAHAHAHA!

10


WHY ON EARTH WOULD GARLIC MAKE YOU FEEL LESS ENERGETIC?!
HUH?!
WHAT IN THE WORLD...?

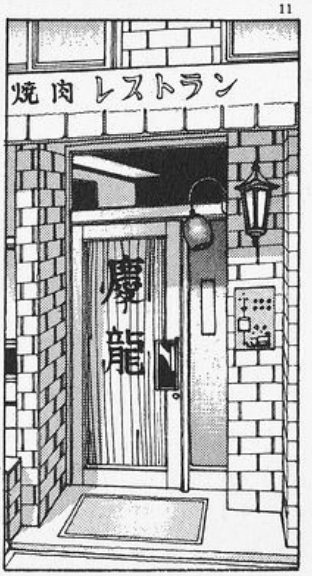
OISHINBO

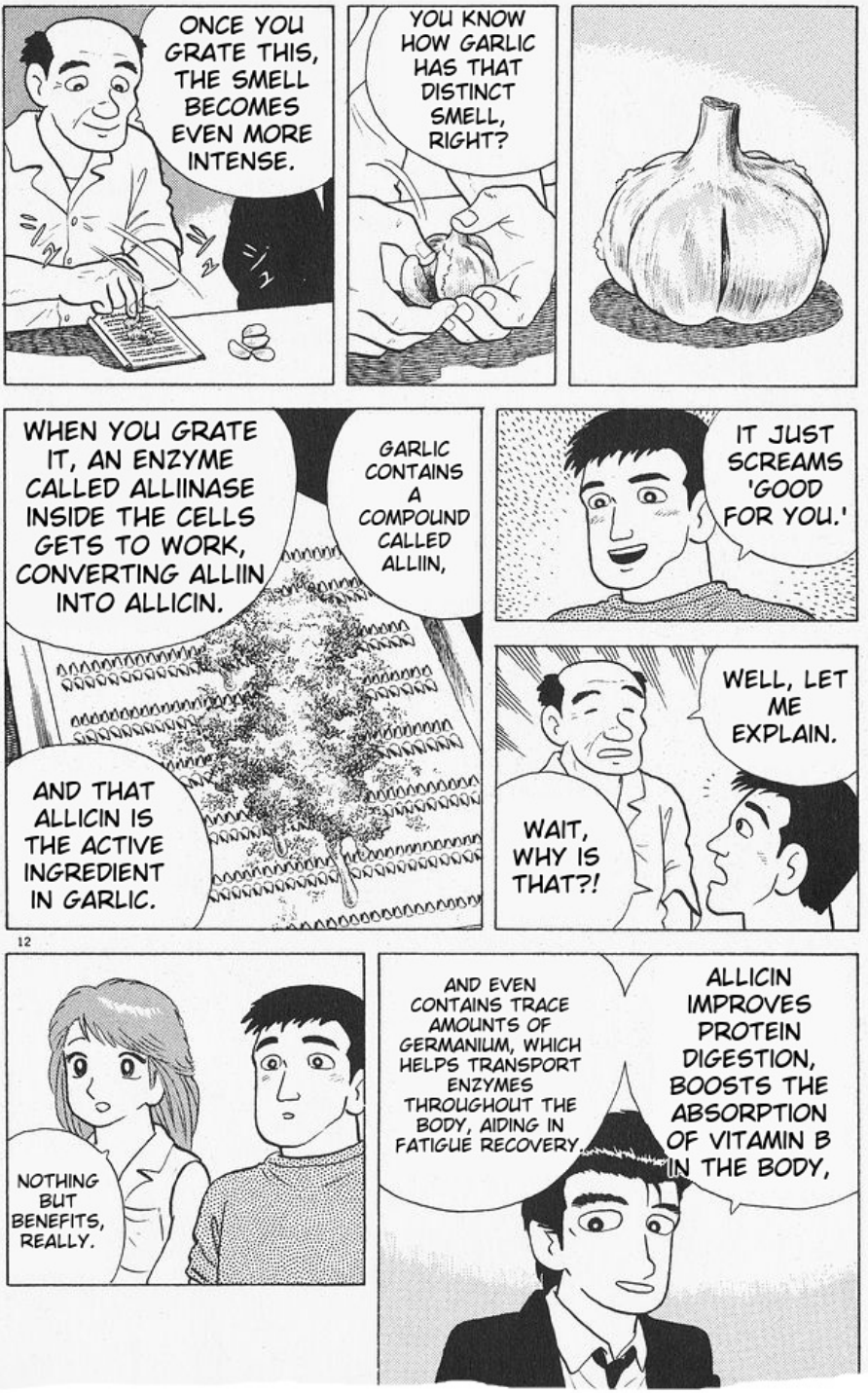
焼肉
キムチ
THIS AREA IS PACKED WITH KOREAN RESTAURANTS, ISN'T IT?

東京・上野

DELICIOUS KIMCHI, AUTHENTIC KOREAN CHILI PEPPERS, AND EVEN CHILI MISO— YOU CAN GET SOME REALLY GOOD STUFF HERE.
キムチ
300¥
EXACTLY, THERE'S A LARGE KOREAN AND KOREAN-JAPANESE COMMUNITY AROUND HERE.

HAHAHA, YOU'RE RIGHT... IT SEEMS LIKE JAPANESE FOLKS STILL DON'T FULLY APPRECIATE THE MAGIC OF GARLIC, HUH?

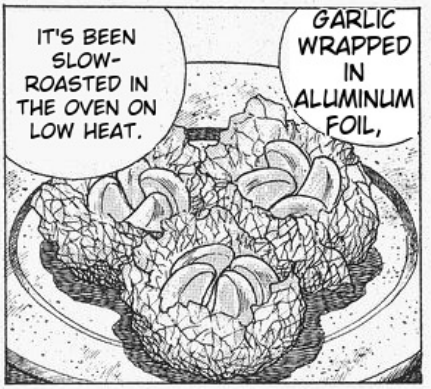

焼肉レストラン
慶龍


ONCE YOU GRATE THIS, THE SMELL BECOMES EVEN MORE INTENSE.
YOU KNOW HOW GARLIC HAS THAT DISTINCT SMELL, RIGHT?
IT JUST SCREAMS 'GOOD FOR YOU.'
GARLIC CONTAINS A COMPOUND CALLED ALLIIN,
WHEN YOU GRATE IT, AN ENZYME CALLED ALLIINASE INSIDE THE CELLS GETS TO WORK, CONVERTING ALLIIN INTO ALLICIN.
AND THAT ALLICIN IS THE ACTIVE INGREDIENT IN GARLIC.
WELL, LET ME EXPLAIN.
WAIT, WHY IS THAT?!
ALLICIN IMPROVES PROTEIN DIGESTION, BOOSTS THE ABSORPTION OF VITAMIN B IN THE BODY,
AND EVEN CONTAINS TRACE AMOUNTS OF GERMANIUM, WHICH HELPS TRANSPORT ENZYMES THROUGHOUT THE BODY, AIDING IN FATIGUE RECOVERY.
NOTHING BUT BENEFITS, REALLY.

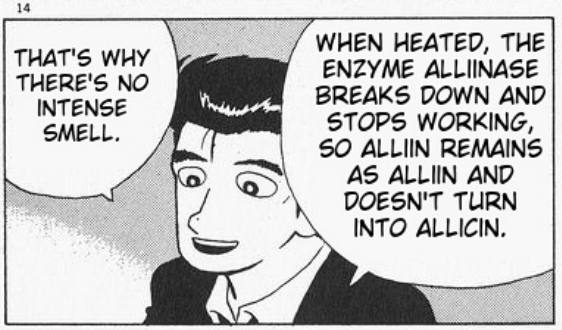
WHEN I EAT GRATED GARLIC, MY STOMACH HURTS FOR A WHILE...
OH, NOW THAT YOU MENTION IT... YIKES.....
IF YOU CONSUME IT ON AN EMPTY STOMACH, IT'LL WRECK YOUR GUT.
HERE'S THE THING, THOUGH -GRATED GARLIC IS WAY TOO INTENSE.
THAT'S WHY IT CAN EVEN CAUSE DIARRHEA.
BUT IF YOU OVERDO IT, IT KILLS OFF THE GOOD BACTERIA IN YOUR GUT.
PLUS, THE ACTIVE INGREDIENT, ALLICIN, HAS SOME SERIOUSLY POWERFUL ANTIBACTERIAL PROPERTIES.
13
IF YOU MESS UP YOUR STOMACH AND INTESTINES, THERE'S NO WAY YOU'RE BOOSTING YOUR ENERGY.
IT SOUNDS COUNTER-PRODUCTIVE.
SO, TO STRENGTHEN MY STOMACH, I'VE BEEN EATING EVEN MORE GARLIC.
NO WAY... I'VE ACTUALLY BEEN HAVING STOMACH AND INTESTINAL ISSUES FOR A WHILE NOW.
UGH, THIS IS ROUGH...

THIS IS STIR-FRIED IN OIL AND SEASONED WITH MISO.
THIS ONE'S BEEN STEAMED IN A STEAMER.

THIS IS...?


IT'S BEEN SLOW-ROASTED IN THE OVEN ON LOW HEAT.
GARLIC WRAPPED IN ALUMINUM FOIL,

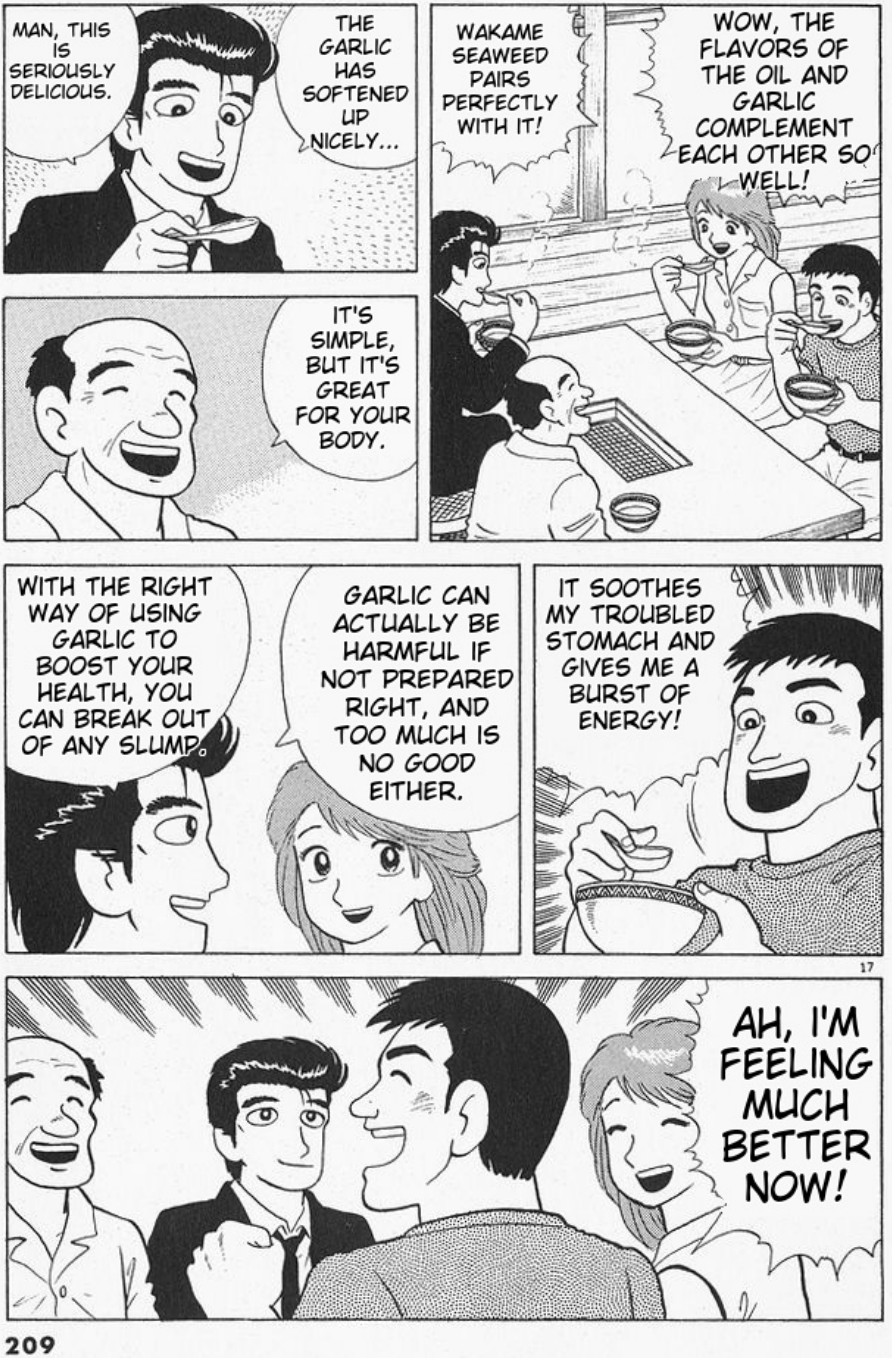
14

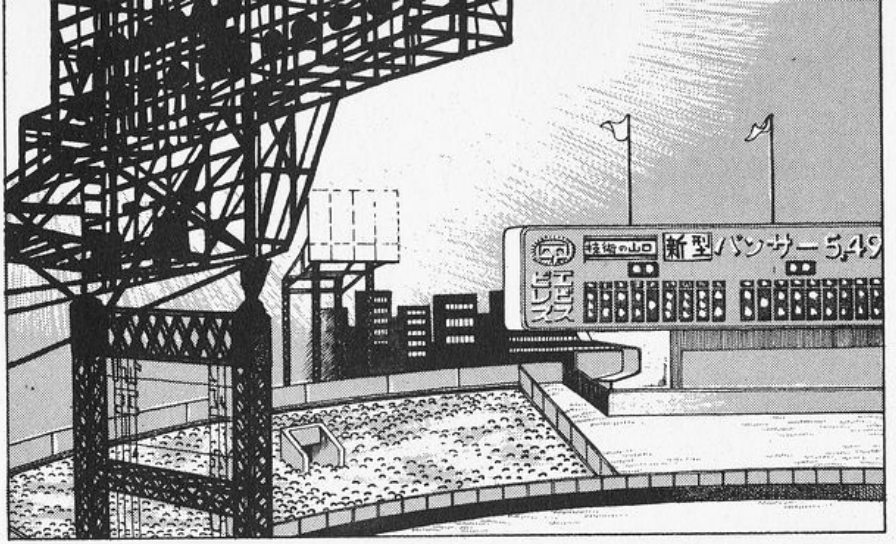

THAT'S WHY THERE'S NO INTENSE SMELL.
WHEN HEATED, THE ENZYME ALLIINASE BREAKS DOWN AND STOPS WORKING, SO ALLIIN REMAINS AS ALLIIN AND DOESN'T TURN INTO ALLICIN.

EVERYTHING'S BEEN COOKED THROUGH, HUH?

PLUS, NO UPSET STOMACHS HERE...
THAT'S WHY EVEN THOUGH IT TAKES TIME TO COOK, THE BENEFITS STILL SHINE THROUGH.
SURE, ALLIINASE SPEEDS THINGS UP, BUT IN THE END, ALLIIN STILL TURNS INTO ALLICIN.
WAIT, DOES THAT MEAN IT LOSES ITS POTENCY?
THIS MISO-FLAVORED STIR-FRY IS THE PERFECT SIDE DISH FOR RICE!
DELICIOUS! WARM, FLUFFY, AND JUST A TOUCH OF SWEETNESS!
フウフウ
15
LET ME SHOW YOU HOW TO MAKE GARLIC SOUP- ANYONE CAN WHIP THIS UP!
COME OVER HERE.
AND GUESS WHAT? IT'S COMPLETELY HARMLESS!
SEE? TASTES WAY BETTER THAN EATING IT RAW, RIGHT?

FOR EACH CLOVE OF GARLIC, CHOP IT INTO THREE OR FOUR PIECES AND TOSS THEM IN TO SAUTÉ.
RENDER THE BEEF FAT OVER HEAT, AND ONCE THE OIL STARTS TO POOL, THAT'S YOUR CUE TO-
SEASON WITH SALT AND PEPPER, AND FINISH WITH A DRIZZLE OF SESAME OIL—VOILÀ!
WHEN THE SOUP COMES TO A BOIL, TOSS IN THE REHYDRATED WAKAME SEAWEED,
IF YOU'RE FEELING LAZY, PLAIN WATER WILL DO JUST FINE.
AND ONCE THE GARLIC STARTS TO TAKE ON A HINT OF COLOR, POUR IN THE BROTH MADE FROM CHICKEN BONES OR BEEF BONES.


MAN, THIS IS SERIOUSLY DELICIOUS.
THE GARLIC HAS SOFTENED UP NICELY...
IT'S SIMPLE, BUT IT'S GREAT FOR YOUR BODY.
WAKAME SEAWEED PAIRS PERFECTLY WITH IT!
WOW, THE FLAVORS OF THE OIL AND GARLIC COMPLEMENT EACH OTHER SO WELL!
WITH THE RIGHT WAY OF USING GARLIC TO BOOST YOUR HEALTH, YOU CAN BREAK OUT OF ANY SLUMP.
GARLIC CAN ACTUALLY BE HARMFUL IF NOT PREPARED RIGHT, AND TOO MUCH IS NO GOOD EITHER.
IT SOOTHES MY TROUBLED STOMACH AND GIVES ME A BURST OF ENERGY!
17
AH, I'M FEELING MUCH BETTER NOW!


新型バンサー 5.49

NAGAHARA, HIT A HOME RUN WITH YOUR GARLIC POWER!
GO NAGAHARA!

NUMBER 3 ON THE FIELD!
CLEANUP HITTER, FIRST BASEMAN, NAGAHARA!
北武
HOKUBU

18

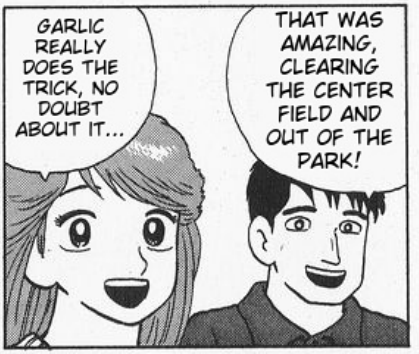
ギュ

20
3
HUH?
19
AHHH, MR. YAMAOKA!
YAMAOKA!

I FORGIVE YOU!!
BUT THIS TIME, AFTER THE FOUL, YOU HIT A HOME RUN,

I'M REALLY SORRY!

THAT FOUL HURT WAY MORE THAN THE LAST ONE...!
GARLIC REALLY DOES WORK ITS MAGIC...


GARLIC REALLY DOES THE TRICK, NO DOUBT ABOUT IT...
THAT WAS AMAZING, CLEARING THE CENTER FIELD AND OUT OF THE PARK!

「美味しんぼ」第13集 完

美味(おい)しんぼ13 —激闘鯨合戦—

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